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Winkler's Bakery Moravian Sugar Cake

A 2-Minute Fudge

36 Servings

1 lb Powdered sugar
1/2 c Cocoa

1/4 t Salt
1/4 c Milk
1 T Vanilla extract
1/2 c Butter
1 c Nuts, chopped

In a 1 1/2 qt. casserole, stir sugar, cocoa, salt, milk and vanilla together until partially blended (it will be too stiff to blend thoroughly). Put butter over top in center of dish. Microwave at high for 2 minutes, or until smooth. If all butter has not melted in cooking, it will as mixture is stirred. Blend in nuts. Pour into a lightly-buttered 8x4x3" dish. Chill 1 hour in refrigerator or 20 to 30 minutes in freezer. Cut into squares. Makes about 36 squares.

Almond Rocca

6 Servings

1 c Pecans, chopped (we use
-chopped almonds on some
-batches)

- 3/4 c Brown sugar (packed)
- 1/2 c Butter (or margarine
-(butter)-makes it richer)
- 1/2 pk (6 oz size) semisweet
-chocolate chips. (1/2 cup)

Toffee: Butter square pan, 9x9x2 inches. Spread chopped nuts in pan. Heat sugar and butter to boiling, stirring constantly. Boil over medium heat, stirring constantly, 7 minutes (watch it real close the last minute or two). Immediately spread mixture evenly over nuts in pan. Sprinkle chocolate pieces over hot mixture; place a baking sheet over pan so contained heat will melt chocolate. Spread melted chocolate over candy. While hot, cut into 1 1/2 inch squares. chill until firm.

Americana Peanut Cheesecake

12 Servings

- 3/4 c Chopped roasted peanuts,div
- 2 T Chopped roasted peanuts,div
- 1 c Graham cracker crumbs
- 1/3 c Butter (or margarine),melted

2/3 c Creamy peanut butter
4 pk (3 ounces each) cream cheese
-softened
1 cn (14 ozs) sweetened condensed
1/3 c Lemon juice
1 t Vanilla extract
1 pk (4 ozs) whipped topoi,Frozen
-thawed

In small bowl, combine 3/4 cup chopped peanuts, graham cracker crumbs and melted butter; mix well. Press crumb mixture into bototom and 1" up sides of 9-inch springform pan. Refrigerate crust 20 minutes or until set. In large bowl with electric mixer at medium speed, beat softened cream cheese and peanut butter until fluffy. Gradually beat in condensed milk and mix well. Add lemon juice and vanilla; blend well. Fold in whipped topping. Pour mixture into prepared crust; garnish top with remaining 2 tablespoons chopped peanuts. Refrigerate 2 to 3 hours, or until well chilled.

Angel Food Candy

10 Servings

2 c Light Corn Syrup,Karo
2 c Brown Sugar,Firmly Packed
4 t Baking Soda
4 oz Semi-Sweet Chocolate,Cut Up
12 oz Chocolate Chips,1 Pk

1/4 c Butter (Or Regular
-Margarine)
Paraffin,*

NOTE: The first 4-Oz of semi sweet chocolate is in the block style. Also the chocolate chips should be semi-sweet. * The paraffin should be a 2 1/2 X 3-inch piece that has been cut up.

Combine the corn syrup and brown sugar in a 4-quart heavy Dutch oven. Cook over medium heat, stirring constantly, until the mixture boils. Continue cooking the mixture until it reaches the hard crack stage (300 degrees F) on the candy thermometer, stirring occasionally. Remove from the heat and carefully stir in the baking soda being careful as the mixture will foam up. Pour the mixture at once in to a greased 13 X 9 X 2-inch baking pan. When cool, turn out of the pan. Break into pieces using a meat mallet or wooden spoon. Combine the semi-sweet chocolate pieces and the chocolate chips, butter and paraffin wax in the top of a double boiler. Place over simmering water, stirring until melted. Remove form the heat, but keep over the hot water. Dip the candy into the chocolate using a large cooking fork. Place on waxed paper lined baking sheets. Let stand until chocolate is set. Store the candy in a cool place in covered containers. If you wish, do not coat the candy with the chocolate Candy can be stored for several months in the freezer.

Makes 3 pounds of candy.

Apple-Pecan Salad Filling For Cranberry Molds

16 Servings

2 c Apples,peeled/chopped
1 t Lemon juice
1/2 c Celery,thinly sliced
1 c Pecans,coarsely chopped
1/4 c Mayonnaise
1/4 t Salt

1/2 c Heavy cream,whipped

1. Combine apples, lemon juice, celery, pecans, mayonnaise, and salt; stir to blend. Cover and refrigerate until about 1 hour before serving. Fold in whipping cream. Return salad to refrigerator until time to serve.

2. Makes sufficient salad to fill 2- 6-cup cranberry molds, with enough left over to surround mold with salad.

Apple-Pepper Jelly

4 Servings

2 c Water
6 oz Frozen Apple Juice,Thawed
1 3/4 oz Powdered Fruit Pectin,1 Pk
3 3/4 c Sugar
1 Red Pepper,Crushed,To Taste
1/8 t Red Food Coloring

Stir the water, apple juice concentrate and pectin in a 3-quart saucepan, until the pectin is dissolved. Heat to boiling, stirring constantly. Add the sugar and red pepper then heat to a rolling boil, stirring constantly.

Remove from the heat and strain. Add the red food color. Immediately pour into hot sterilized jars or glasses or freezer containers. Cover tightly and cool. Refrigerate no longer than 4 weeks or freeze no longer than 2 months. Serve with meat.

Makes 4 half pints of jelly.

GRAPE JELLY:

Substitute 1 can (6 oz) of frozen grape juice concentrate for the apple juice concentrate. Omit the red pepper and food color.

TANGERINE JELLY:

Substitute 1 can (6 oz) frozen tangerine juice concentrate for the apple juice concentrate. Omit red pepper and food color.

Apricot-Ginger Cranberry Sauce

6 Servings

INGREDIENTS

- 14 Dried apricots, each cut into 3 strips
- 1/2 c Cranberry juice
- 12 oz Fresh (or thawed), Frozen
-cranberries
- 1/2 c Plus 1 tbsp. sugar
- 1 T Minced, pared, fresh ginger

Soak the dried apricots in the cranberry juice in a medium saucepan for ten minutes. Add the remaining ingredients and stir them well. Cook, stirring occasionally, over medium heat until the cranberries have popped and the syrup has thickened slightly - that should take about 5 minutes. Let the sauce cool to room temperature, then refrigerate it (covered) until it's *cold*. It can be stored in the refrigerator for up to a week. Transfer the sauce to a serving dish and serve while it's still cold. The colder the better, so long as it isn't frozen.

Apricot-Raisin Jam

6 Servings

- 1/2 lb apricot halves, Dried
 - coarsely, Chopped
- 1 c Golden raisins
 - Juice and rind of 1, Grated
 - lemon
- 1 c Orange juice
- 2 c Sugar

1. Place the apricots and raisins in a bowl and add water to cover. Cover the bowl tightly and let it stand overnight. Drain the liquid into a large, heavy saucepan and chop the apricots coarsely. Add the apricots, raisins, lemon juice and rind, and orange juice to the pan, place over low heat, and bring to a simmer. Cook 20 minutes, stirring occasionally.

2. Add the sugar and continue cooking, stirring frequently until the mixture of fruit is very soft and the syrup sheets when dropped from the side of a spoon (220 degrees on a candy thermometer), 15 to 20 minutes. Spoon the jam into sterilized half-pint jars. Seal the jars, process in a boiling-water bath for 10 minutes and cool. Store in a cool, dark place.

Artichoke Appetizer

12 Servings

- 4 Eggs, beaten
- 1/2 lb Cheddar cheese, grated
- 12 oz Jars marinated artichokes
 - cut up
 - Salt & pepper, To Taste
 - Dash of tabasco
- 3 Green onions, chopped fine
- 6 Soda crackers, crushed
- 1 Clove garlic, crushed

Saute' onions and garlic in artichoke oil; then drain. Mix all ingredients and spread in greased 8x8" pan. Bake at 325 for 30 min. Can be baked, frozen and re- heated.

Aunt Sadie's Brisket Of Beef

8 Servings

- 3 Large onions-Sliced Paper Thin
- 8 Whole allspice
- Salt and pepper
- Garlic powder
- Hungarian paprika
- 5-6 lb brisket; 1st cut

Remove any excess fat from brisket, but leave a little on top. Place one half of the onions on bottom of pan.

Season the onions with a little salt, pepper, garlic powder and lots of Hungarian paprika. Place brisket on top of onions, then other half of onions and allspice on top of the brisket. Cover and roast in a 300 degree F. oven for 3 hours.

Test your brisket and when it is fork tender, take it out. Let it cool and then slice it very thin. Strain juice and either thicken it with a little cornstarch or serve it au jus. You will have a very dark brown juice. NOTE: Best when made one day in advance.

Aunt Velma's Shortbread

1 Servings

1 c Butter
1/2 c Sugar,icing
2 1/2 c Flour,all purpose - sifted

Preheat oven to 350F. Place butter in bowl, should be at room temperature. Add icing sugar. work together with hands. Add flour. Keep working with hands till well mixed. Put the dough on a board and pat to 1/2" thickness. Cut in rectangles or fancy designs. Bake 20 - 25 minutes at 350F till light brown on edges.

Eggnog Bread

16 Servings

2 T Sugar
1 pk Active dry yeast
2 1/2 c All-purpose flour
2 T Butter
1 t Salt
1/4 t Nutmeg
3/4 c Eggnog, at room temp. *

Place ingred. in the Bread Maker according to your manufacturers' directions. Then adjust by adding flour or liquid as needed

Babka

1 Servings

1 pk Yeast
4 c Bread flour
1/2 c Sugar, plus
2 T Sugar
1 t Salt
1/4 c -warm water
1 c Milk
1/4 lb Butter
2 Eggs
3/4 c Golden raisins

Bake in your Bread Maker according to manufacturers instructions.

Barbecued Butterflied Leg Of Lamb With Mint And Pocket Bread

9 Servings

- 1 Leg of lamb (5-6 lb)*
- 3/4 c Balsamic vinegar
- 1/3 c Mint jelly
- 1/3 c fresh mint leaves, Minced
- Fresh mint sprigs (opt)
- Salt
- Pepper
- Small pocket bread**

* - boned and trimmed of surface fat

** - or regular pocket bread, cut in half crosswise

1. Lay meat boned side up. Slash about halfway through thickest portions, as needed, and pull meat, patting cut edges down, to make the piece relatively even.

2. Place lamb in a 9x13" pan. In a 1 1/2 quart pan over medium-high heat, stir vinegar with 1/3 cup mint jelly just until boiling. Stir in mint and pour evenly over lamb. Cover and chill 2 hours or up to a day. Turn meat over occasionally.

3. On firegrate in a barbecue, with a lid, ignite 50-60 charcoal briquets. When briquets are dotted with ash, in about 30 minutes, spread them into a single layer; scatter 10-12 more briquets over coals. Set grill 5-6" above coals. Lift meat onto grill; reserve marinade. Put lid on barbecue and open vents.

4. Turn meat as needed to brown evenly; baste with marinade. Cook until thickest part of meat is done to your liking; for rare (140' on a thermometer) in center of thickest part, allow about 40 minutes total. Thinner sections will be well done.

5. Transfer lamb to a platter and let rest 5-10 minutes. Garnish with mint sprigs. Slice meat thin. Season to taste with mint jelly, salt, and pepper. Eat with knife and fork or tuck into pocket bread.

Be Mine Buttermilk Cake

-Truffle Cream

8 oz Bittersweet (not unsweetened or semisweet) chocolate, chopped
1/3 c Whipping cream
2 T butter, Unsalted room temperature
1/4 c Chambord (or other berry liquid) (such as creme de cassis)

-Cake

1 3/4 c All-purpose flour
2 t Baking powder
1/2 t Baking soda
1/2 t Salt
3/4 c Sugar
1/2 c (1 stick) butter, Unsalted room temperature
4 Large egg yolks
1 c Buttermilk

-Glaze

6 oz Bittersweet (not unsweetened or semisweet chocolate)
1/4 c Unsalted butter, cut into small pieces
1/4 c Light corn syrup

1/4 c Chambord (or other berry liquid)-Fresh raspberries (or strawberries)

For Truffle Cream: Stir chocolate cream and butter in heavy medium saucepan over low heat until chocolate and butter meld and mixture is smooth. Mix in Chambord. Let stand at room temperature till very thick and spreadable, stirring occasionally, about 2 hours.

For Cake: Position rack in center of oven and preheat to 350 degrees F. Butter 9-inch heart-shaped pan with 1-1/4-inch-high sides. Dust with flour; tap out excess. Sift first 4 ingredients into medium bowl. Using electric mixer at high speed, beat sugar and butter in large bowl till fluffy. Add yolks 1 at a time, beating just to combine after each addition. Using rubber spatula, mix in dry ingredients alternately with buttermilk, beginning and ending with dry ingredients. Transfer batter to prepared pan. Bake cake till tester inserted into center comes out clean, about 35 mins. Turn out cake onto rack and cool. Cut cake horizontally in half. Place bottom layer of cake on plate. Spread truffle cream over. Arrange top layer over and press gently to adhere. Using spatula, smooth cream on sides of cake if necessary. Chill until set, at least 1 hour.

For Glaze: Stir chocolate and butter in heavy med. saucepan over lo heat till melted & smooth Remove from heat. Add corn syrup and liqueur & whisk till smooth. Let glaze stand till slightly thickened, stirring occasionally, about 30 minutes. Place cake on rack set over baking sheet or large piece of foil. Pour glaze over cake, coating completely. Chill cake on rack till glaze is set, about 30 mins. Transfer cake to platter. (Can be made 1 day ahead. Cover with cake dome & chill. Bring to room temp before serving.)

Benne Brittle

6 Servings

2 c Sugar
1/2 t Vanilla extract
1/2 t Lemon extract
2 c Parched benne seed (sesame
-seeds,I think)

Add the extracts to the sugar. Melt the sugar in a saucepan, stirring constantly, as for peanut brittle. When the sugar is melted, add the benne seed, stirring it in quickly. Pour at once onto a marble slab to cool or pour into lightly buttered pans. Mark in one-inch squares while still warm and break along the lines when cold.

Berlin Bread

20 Servings

- 2 Eggs
- 2 T water, Warm
- 9 oz Sugar
- 2 1/2 oz Apple preserves
- 1/2 c Rum
- 1 pn allspice, Ground
- 3 t Cinnamon
- 2 1/2 oz chocolate, Grated
- 9 oz Flour
- 1 t Baking powder
- 4 1/2 oz Whole almonds (or hazelnuts)
- 1 1/4 oz Candied lemon peel, diced

1. Whisk the eggs and water until frothy, then add sugar, a little at a time. Continue whisking until the mixture is thick and creamy.
2. Mix and sift together the flour and baking powder. Add to the eggs

and mix well, and then gradually add in the apple preserves, flavoring, spices, nuts and candied peel.

3. Spread the mixture about 1/4 inch thick in a greased baking sheet. Preheat oven to very hot for 5 minutes. Bake at moderate hot oven (375F) for 15-20 minutes.

4. Make an icing with 3 1/2 oz confectioners sugar and 1-2 T. hot water or milk. Ice the bread while it is still hot, and slice into 1 x 2 inch slices.

Bittersweet Chocolate Coated Truffles

12 Servings

Basic Truffle Recipe

- 4 oz Ghirardelli Bittersweet
-Chocolate
 - 2 T Butter, cut up
 - 2 T Heavy whipping cream
 - 1 1/2 T Liqueur (to 2 Tbsp)
- #### Chocolate Coating for -Truffles
- 4 oz Ghirardelli Bittersweet
-Chocolate
 - 2 t Peanut, almond, or walnut
-oil

DIRECTIONS: For Truffles: In double boiler, melt broken chocolate, stirring constantly. (Or microwave 2 1/2 to 3 minutes on medium.) Remove chocolate from heat; blend in butter. Stir in cream, then liqueur. Combine with chopped nuts or candied fruit if desired. Chill 10-15 minutes, stirring frequently until thick enough to hold a

shape. Drop by heaping teaspoon or #70 scoop onto foil lined baking pan. Shape round, if desired. Cover and freeze 20-30 minutes to set truffles firm for dipping with chocolate. For a variety of truffles, repeat the recipes using liqueurs such as Grand Marnier, Amaretto, Kahlua, Creme de Menthe.

For Coating: Melt chocolate as directed in basic truffle recipe. Remove from heat and stir in oil. Cool chocolate to 85-90-F for dipping. Dip cold, firm truffle into melted chocolate, holding with a fork and spooning with several coats of chocolate. Place each onto foil lined baking pan. Decorate top with nuts, candied fruit, etc. Chill at least 2 hours to set chocolate. Roll in Ghirardelli Ground Chocolate, if desired. Place into tight container and store in cool, dry place to age for several days. Coats 12 truffles.

Blarney Stones

6 Servings

4 Eggs
2 c Sugar
1/2 t Salt
2 t Vanilla
2 T Butter
1 c Milk, hot
2 c Cake flour
2 t Baking powder
Icing
Powdered sugar
Milk
Peanuts (or pecans)
- fine (or ground), Chopped

Melt butter in hot milk. Beat the eggs with a rotary beater until light; beat in sugar, salt, vanilla and butter mixture. Sift flour and baking powder together; beat in quickly. Pour into a greased 13x9" pan. Pound the pan several times to remove any air bubbles. Bake

for 25-35 minutes at 350. Cool the cake and cut in 4x1" pieces. Cover all sides with icing made of powdered sugar and milk to your desired consistency. Roll in nuts of choice.

Brownie Cakes In A Jar

2 CANNING JARS,wide mouth
1 c ALL-PURPOSE FLOUR
1 c SUGAR
1/2 t BAKING SODA
1/4 t CINNAMON (optional),Ground
1/3 c BUTTER,or MARGARINE
1/4 c WATER
3 T UNSWEETENED COCOA POWDER
1/4 c BUTTERMILK
1 EGG,beaten
1/2 t VANILLA EXTRACT
1/4 c WALNUTS,finely chopped

Every recipe technique is the same, just different ingredients.. Sterilize, two 1-pint straight-sided wide-mouth canning jars (specifically made for canning jams and jellies) lids and rings by boiling for 10 minutes (keep the lids and rings in the hot water until ready to use); set aside.

In a small bowl stir together flour, sugar, baking soda and cinnamon, if desired. Set aside. In a medium saucepan combine butter or margarine, water and cocoa powder; heat and stir until butter or

margarine is melted and mixture is well blended. Remove from heat; stir in flour mixture. Add buttermilk, egg and vanilla; beat by hand until smooth. Stir in nuts. Pour mixture into the prepared canning jars; place jars onto a cookie sheet. Preheat oven to 325-degrees. Bake for 35-40 minutes or until a pick inserted deep into each cake comes out clean. Remove cakes from the oven, one at a time. Place a lid, then a ring onto the jars and screw down tightly. USE HEAVY-DUTY MITTS, the jars ARE HOT!! Place jars onto your counter to cool. You'll hear a "plinking" sound. If you miss the sound, wait until the cakes are cool and press on the lids, they shouldn't move at all, that means they've sealed. Store cakes in a cool, dark place. They should last up to a year.

If you'd like to decorate them, place a wad of cotton in the center of each lid, then place a piece of decorative cloth, about 3-inches larger in circumference than the lid, (cut with pinking shears) on top of the cotton. Screw the ring back on (by this time the rings can be removed as the lids should be sealed). Use your imagination when decorating--a hot glue gun works wonders (dried flowers, ribbon, etc). These make WONDERFUL Christmas gifts.

Buttermilk Pecan Pralines (Cook 'em Horns)

3 c Sugar
1 Pinch of Salt
3/4 c White Corn Syrup
2 c Pecan Halves
1 t Baking Soda
1 c Buttermilk
2 T Butter

In a large saucepan, (5 or 6 Quart size) combine sugar, baking soda, salt, buttermilk and corn syrup. Bring to a boil, stirring constantly. Reduce heat to medium-low, continue cooking until mixture becomes caramel-colored and reaches soft ball stage (238 degrees). Remove from heat, add butter and pecan halves. Beat until thick enough to drop from a spoon onto waxed paper. If mixture becomes too hard, return to heat and add small amount of water. Stir until smooth. 44 to 48 Pralines.

Butterscotch Fudge

6 Servings

1/4 c Butter
3/4 c Sour Cream
1 c White Sugar
1 t Vanilla
1/4 t Salt
1/2 c Nuts
1 c Brown Sugar
2 T White Syrup

Melt butter. Add brown sugar and heat to boiling. Add white sugar, sour cream and salt. cook to 236 degrees. Cool. Add vanilla and nuts then beat until thick. Pour into buttered pan.

Candied Cranberries

2 Servings

1 c Sugar
2 T Water
1/2 c Cranberries

Cook 1/2 cup sugar and 2 tablespoons water in heavy small saucepan over low heat, stirring until sugar dissolves. Transfer to top of double boiler. Add cranberries. Cover berry mixture and place over simmering water. Cook 45 minutes, stirring occasionally. Remove from over water. Let cranberry mixture stand at room temperature overnight.

Place remaining 1/2 cup sugar on plate. Drain cranberries well. Add to sugar and turn to coat. Let dry at least 30 minutes. (Can be prepared 3 days ahead. Cover and refrigerate.)

Makes about 1/2 cup

Candied Orange Peel

3 Servings

INGREDIENTS

- 8 Oranges
- Water
- 1 c water, Boiling
- 4 c Sugar

Makes about 3-4 lbs of candy.

Wash the oranges. Cut into halves and squeeze out the juice. Use the juice for some other purpose, of course. Place the oranges into a large saucepan and cover with cold water.

Place over high heat and heat to a boil. Add cold water to cover again. Heat to a boil and drain. Repeat this process five times in all. Drain well and scoop out the pulp. Cut the oranges into 1/4 inch wide strips.

Combine 1 cup of boiling water with 2 cups of the sugar. Heat until the sugar is dissolved. Stir in the orange strips. Place over medium heat and boil for about 30 minutes, until all the liquid is evaporated. Watch carefully so the peels don't scorch. Cool. Roll the strips in the remaining 2 cups of sugar. Place on waxed paper to dry. Package and store in airtight containers.

Candied Pickle Sticks

8 Servings

- 1 qt Pickles, Sour Or Dill; Drain
- 3 c Sugar
- 1/4 c Pickled Sweet Cherry Peppers
- 2 t Onion, Instant, Minced
- 1 t Celery Seed
- 1 t Mustard Seed
- 1/2 t Dried Hot Peppers, Crushed

NOTE: The pickled sweet cherry peppers should be coarsely chopped.

Remove the tips from the pickles. Cut the pickles into medium sticks, drain. Mix the pickles and the remaining ingredients in a glass bowl and cover. Refrigerate for at least 12 hours. Stir the pickle mixture until all the sugar is dissolved. Pack the pickles in small jars and add the syrup to cover them. Cover and refrigerate for at least 24 hours before using but no longer than 2 weeks.

Makes 1 quart of candied pickle sticks.

Candied Pineapple

6 Servings

- 1 c Sugar
- 1 cn (20 ounce) pineapple, Slices
-packed in own juice
and 1/3 cup juice, Drained reserved
- 2 T Light corn syrup
Sugar

In 3 qt casserole, combine 1 cup sugar, 1/3 cup reserved juice and the corn syrup. Arrange five pineapple slices in single layer over sugar mixture. Microwave on High 8-12 min. or until sugar dissolves and slices are glossy and transparent on edges, turning over and rearranging every 4 minutes. Remove slices to wire rack and cool. They will become more transparent as they cool. Add remaining slices to the hot syrup and repeat as above. When slices have cooled completely, coat with sugar. Cover with wax paper and let stand on wire rack at least 24 hours to dry. Recoat with sugar. Slices will be slightly sticky. Store in airtight container with wax paper between layers no longer than 2 weeks.

Candied Yams

6 Servings

1 cn Yams OR 4 Fresh yams
1/2 bag miniature marshmallows
1/2 c Orange juice
1/4 c Brown sugar
1/4 cup butter
1 orange sliced

Drain yams and discard liquid. Arrange in baking dish. Pour orange juice over yams. Sprinkle liberally with brown sugar. Dot with butter. Sprinkle with marshmallows, if desired. Place orange slices on top.

Bake for 30 minutes at 350 degrees or in any oven temperature (i.e., right along with the turkey) until marshmallows melt and liquid is bubbly.

Serves 6.

M&M Christmas Ornaments

TREE ORNAMENTS =====

Plastic wrap
Pkg.'s M&M's
Pipe Cleaner
Ribbon

CHRISTMAS WREATH =====

Same ingredients as ornament
- but also a wire coat
- hanger

TREE ORNAMENTS: Cut plastic wrap into 6-inch squares. Gather corners and twist tightly. Secure with pipe cleaner. Cluster individual balls into one large one, connecting each ball with the adjoining pipe cleaner. Tie "curling" ribbon around the cluster to form a loop at the top. Tie two 10-inch strands of ribbon at the bottom and curl. Hang on the tree with the loop ends.

M&M CANDY WREATH: Make cluster balls the same way as the candy tree ornament clusters, using plain or peanut M&M's. Form a circle from a wire coat hanger, the hook forms the hanging loop. Attach cluster balls to the hanger with pipe cleaners. Tie a large bow at the top of the wreath.

Caramel Candy Pie

8 Servings

Single pie crust of your Choice

FILLING

- 1 Envelope unflavored gelatin
- 1/4 c Cold water
- 1 c Milk
- 14 oz Package caramels
- 1 1/2 c Whipped cream

TOPPING

- 2 T Sugar
- 1/4 c almonds, Slivered

Preheat oven to 450F.

Make pie crust of your choice for a unfilled one crust pie using a 9 inch pie pan. Bake at 450F for 9-11 minutes or until light golden brown. Cool completely.

In a small bowl, soften gelatin in water; set aside. In a medium heavy saucepan, combine milk and caramels, cook over low heat until caramels are melted and mixture is smooth, stirring frequently. Add softened gelatin; stir until gelatin is dissolved. Refrigerate about 1 hour or until mixture is slightly thickened but not set; stirring occasionally. Fold caramel mixture into whipped cream. Pour into cooled baked crust; spread evenly. Refrigerate 2 hours or until firm.

In a small skillet, combine sugar and almonds; cook over low heat until sugar is melted and almonds are golden brown, stirring constantly. Immediately spread on foil or greased cookie sheet. Cool; break apart. Just before serving, garnish pie with caramelized almonds.

Carole's Christmas Cake

6 Servings

6 Eggs
1 c Of sugar
1/2 lb butter, Melted
1 c Of flour
1 t Of vanilla
Fruit stuff
1/2 c Of flour
1 lb Candied cherries
1 lb Candied pineapple
4 c Of pecans, Chopped

Batter: Mix batter items together. Flour the fruit stuff items.
Place the fruit stuff into a greased Angel Food cake pan
Pour the batter over the fruit stuff. Bake at 300 degrees until done
(about 1 1/2 hour).

For a cupcake version: Bake 15 minutes at 300 degrees, brush on Honey.
Continue to bake for 15-30 minutes more. (use two cupcake papers per
serving).

With the cake freshly removed, I use a hypo and inject with one shot
of the following: Rum Amaretto (Almond flavor) Triple Sec (Orange)
Gran Marnier (Orange)

Make these a month or so early. Wrap in SaranWrap place in refrig.
Bring back to room temp. before serving.

Cheese And Sausage Snacks

6 Servings

3 c BISQUIK
1 ROLL SAUSAGE MEAT
1 lb CHEDDAR CHEESE, Grated
-(ORANGE)
1 SPANISH ONION FINELY, Chopped
3/4 c MILK

Blend sausage meat and onion (in blender if you wish). Add remaining ingredients and mix well. (important to have onion finely ground).

Drop from teaspoon onto greased cookie sheet

Bake at 425 (four twenty-five) degrees Fahrenheit 10 -15 minutes until browned.

This is a QUICK and DELICIOUS snack especially helpful for this time of year.

Cheese Fudge

3 Servings

- 1 c (2 sticks) butter, softened
- 8 oz Pasteurized process cheese
-cubed
- 1 1/2 lb Powdered sugar
- 1/2 c Cocoa
- 1/2 c Non-fat dry milk
- 2 t Vanilla
- 2 c Coarsely nuts, Chopped

In a large saucepan over medium heat melt butter and cheese, stirring frequently. Remove from heat. Sift together sugar and cocoa; add to cheese, mixing well. Stir in non-fat dry milk, vanilla and nuts. Turn into a 9x9x2-inch pan. Chill until firm. Makes 3 pounds.

Cheesecake With Cranberry Jewel Topping

1 1/2 c Vanilla wafers,crushed
1/4 c Sugar
6 T Butter,melted

FILLING =====

1/2 c Whipping cream
1 pk Vanilla powder
1 1/2 lb Cream cheese,room temp.
1 c Sugar
1 pn Salt
4 lg Eggs

TOPPING =====

12 oz Fresh (or cranberries)
-Frozen
3/4 c Sugar
1/2 c Cranberry juice concentrate
1/4 c Water

Preheat oven to 350 F.

CRUST: Wrap the bottom and outsides of 9-inch springform pan with aluminum foil. Lightly butter inside of pan and set aside.

Combine cookie crumbs, sugar and butter. Press mixture onto bottom and halfway up sides of prepared springform pan. Bake for 10 minutes on center rack of preheated oven. Set aside, but do not turn off oven.

FILLING: Using electric mixer, blend together all ingredients. Add eggs and mix just until well-combined. Pour filling into prepared crust.

Bake until center is just set, about 50 minutes. Refrigerate cake immediately, and leave until thoroughly chilled (at least 6 hours or overnight).

TOPPING: Combine all ingredients in heavy medium saucepan. Stir over

medium heat until sugar is dissolved. Bring to a boil and continue cooking for 3 minutes. Strain mixture through a sieve set over a large bowl, pressing firmly with the back of a spoon to force as much of the liquid through sieve as possible. Spoon warm topping evenly over cold cake. Refrigerate until topping is set, at least 2 hours. (Can be prepared 1 day before serving. Store covered in refrigerator.)

To serve, pipe rosettes of whipped cream around edges of cake. Garnish with whole cranberries.

Cherry Vanilla Fudge

3 c Sugar
1/2 t Salt
1 c Light cream
1/2 c Milk
1/4 c Light corn syrup
2 T Butter (or margarine)
2 t Vanilla
1 c Candied cherries, quartered

1. Combine sugar, salt, cream, milk, corn syrup and butter in a large heavy saucepan.
2. Cook over medium heat, stirring constantly, until mixture comes to boiling. Continue cooking, stirring occasionally, until candy thermometer reaches 238F. (soft-ball stage)
3. Remove from heat, leaving thermometer in the saucepan. Cool to 100F.
4. Add vanilla. Beat briskly until fudge thickens and begins to lose its gloss. Stir in cherries.
5. Pour into buttered 8" square pan. Cool. Cut into squares when firm.

Makes 1 3/4 pounds

Choco-Almond Confections

- 1 1/4 c Blue Diamond Natural, Chopped
 - Almonds, toasted
- 1 oz Squares milk chocolate
- 1/2 c Orange juice
- 1/2 c Granulated sugar
- 3 c Crushed lemon, orange, or
 - vanilla wafers
- 2 T Curacao (or orange juice)

In blender or food processor, finely grind 1/4 cup of the almonds; set aside. Combine chocolate with orange juice and sugar in saucepan. Cook over medium heat, stirring constantly until sugar is dissolved and chocolate is melted. Remove from heat and mix in crushed wafers, Curacao and the chopped almonds. Chill mixture at least one hour. Form into small balls; roll in the ground almonds. Refrigerate in air-tight container for several days for best flavor to develop. Makes about 3 dozen.

Chocolate Brittle

- 1 lb Butter
- 1 lb Sugar
- 1 lb Almonds
- 1 lb Walnuts, finely chopped
- 1 lb Semi-sweet chocolate
- 1 c Walnuts, whole

In a saucepan cook butter & sugar, boiling 5 minutes. Stir in almonds & cook 10-20 minutes or until nuts begin to pop & turn brown. Pour into a shallow pan & let cool. Melt chocolate & pour over mixture in pan. Sprinkle with finely chopped walnuts. After mixture hardens, turn over and sprinkle bottom side with walnuts. Break candy into pieces.

Chocolate Butterscotch Fudge

1 c Sugar
15 oz Sweetened condensed milk
1/2 c Water
6 oz Semisweet chocolate pieces
6 oz Butterscotch flavored pieces
1/4 c Butter (or regular
-margarine)
1 t Vanilla
1 c walnuts, Chopped

Combine sugar, sweetened condensed milk, water, chocolate and butterscotch pieces in 3 quart heavy saucepan. Cook over medium heat, stirring constantly, to soft ball stage (234F) Remove from heat. combine butter and vanilla in mixing bowl. Pour hot mixture into bowl. Beat with electric mixer at high speed until mixture starts to thicken. Stir in walnuts. Spread into greased 9 inch square baking pan. Cool and cut in 1-1/2 inch squares. Makes 36 pieces.

Chocolate Christmas Candies

10 Servings

- 1 c Butter (Or Regular
-Margarine)
- 1/2 c Peanut Butter, Cream Style
- 2 1/3 c Graham Cracker Crumbs
- 2 c Confectioners' Sugar, Sifted
- 2 c Flaked Coconut
- 1 c Walnuts, Chopped
- 6 oz Chocolate Chips, Semi-Sweet
- 1 Paraffin Piece, 2 1/2", Cut Up

Combine the peanut butter and butter in a 2-quart saucepan. Cook, over medium heat, stirring constantly, until melted. Remove from the heat. Combine the graham cracker crumbs, confectioners' sugar, coconut, and walnuts in a bowl. Pour the peanut butter mixture over all then toss until well blended. Shape the mixture into 1/2-inch balls. Place on waxed paper lined baking sheets. Cover with aluminum foil. Chill in the refrigerator. Combine the chocolate chips and paraffin in the top of a double boiler. Place over hot water and stir until melted. Dip the balls in the chocolate. Place on waxed paper lined baking sheets and let stand until the chocolate is set. Cover with aluminum foil and store in the refrigerator.

Makes about 2 lbs of candy

Chocolate Covered Peanuts

6 Servings

6 oz Chocolate Chips, Semi-Sweet
1/4 c Light Corn Syrup, Karo
1 T Water
2 c Peanuts, Salted

Combine the chocolate pieces, corn syrup, and water in a double boiler top. Place over hot water and stir until melted. Remove from the heat and stir in the peanuts stirring until well coated. Drop the mixture by teaspoonfuls onto waxed paper lined baking sheets. Cover with aluminum foil and chill in the refrigerator until firm.

Makes about 36 pieces.

Chocolate Marshmallow Fudge

6 Servings

- 1 lg Can Evaporated milk
- 1/4 lb Butter
- 4 c Sugar
- 2 pk Chocolate pieces (6 Ozs ea)
- 1/2 Jar marshmallow cream

Combine first three ingredients in saucepan and cook to 234 deg.F or until it forms a soft ball in cold water. Stir often. Remove from heat and fold in remaining ingredients. If desired add chopped nuts. Pour into greased 8 X 13 inch pan. Refrigerate until firm. Cut into squares.

Chocolate Scotch Truffles

- 1 1/2 lb Good-quality unsweetened chocolate
- 2 Egg yolks
- 1 c Confectioner's sugar
- 1/2 c Heavy (or whipping cream)
- 4 T (1/2 stick) butter, Unsalted
- 1/4 c Scotch whiskey
- 30 Whole hazelnuts, Shelled
- 1 c unsweetened cocoa, Sifted powder, for dusting

1. Preheat the oven to 375F.
2. Place 10 oz. of the chocolate in a heavy saucepan, and melt over low heat. Remove the pan from the heat and set aside.
3. Combine the egg yolks and 1/2 cup of the confectioner's sugar in a large bowl, and cream until well blended.
4. Combine the cream, butter, and remaining 1/2 c. sugar in a medium-size saucepan and bring to a boil, stirring until the butter and sugar are thoroughly melted.
5. Slowly pour the hot sugar mixture over the egg yolk mixture, whisking constantly. Mix thoroughly and set aside to cool slightly. Then stir in the melted chocolate and the Scotch; beat for 1 minute.
6. Place the mixture in the refrigerator and chill until firm, 30 to 45 minutes.
7. Meanwhile, place the hazelnuts on a baking sheet and toast them in the oven for 15 minutes. Remove them from the oven and rub handfuls of nuts in a kitchen towel to remove the skins. Set them aside.
8. Roll a spoonful of the chilled chocolate around each hazelnut to form a truffle about 1 inch in diameter. Set them on a baking sheet lined with waxed paper, and chill thoroughly in the refrigerator 2 to 3 hours.
9. Melt the remaining 14 oz. chocolate in a heavy saucepan over low heat. Remove the pan from the heat.
10. Sprinkle a shallow dish generously with cocoa. Dip each truffle in the melted chocolate, covering it completely. Then lift it out

with a fork and roll it in the cocoa. Arrange the truffles on the baking sheet again, and chill before serving.

Chocolate Walnut Fudge

6 Servings

2 c Icing sugar
1 c Cocoa
1 1/2 Butter (or margarine)
1 1/2 walnuts, Chopped
Walnut halves

Sift together icing sugar and cocoa. Melt butter in a saucepan. Continue cooking until butter is hot and bubbly. Remove from heat. Blend hot butter into cocoa mixture. Stir in chopped nuts. Spread in a greased 8 inch square cake pan. Garnish with walnut halves. Chill until set. Store in refrigerator.

Chocolate Wreath Cake

12 Servings

- 3 c All-purpose flour
- 1 T Baking powder
- 1 T Baking soda
- 1 1/2 t Salt
- 3 c Sugar
- 3 c Water
- 6 oz Semisweet chocolate
 - finely, Chopped
- 1 lb Unsalted butter, softened
- 3 Large eggs, lightly beaten
- 2 1/4 c Confectioners' sugar
- 1/2 t Vanilla extract
 - Few drops green food color
 - Fresh raspberries, dried
 - cranberries, or cherries,
 - for garnish

Preheat the oven to 350 degrees. Butter and flour a 10-inch tube pan with a nonremovable bottom. In a large bowl, sift together the flour, baking powder, baking soda, and salt. In a medium pot, combine the sugar and water and bring them to a boil. Remove the pot from the heat and stir in the chocolate and 1 stick of butter. When the chocolate and butter have completely melted, whisk the mixture to combine completely. Whisk in the beaten eggs. Pour about half the chocolate mixture into the dry ingredients and whisk vigorously to thoroughly combine the ingredients and remove any lumps. Working quickly, add the remaining chocolate mixture and whisk to combine. Pour the batter into the prepared pan and bake for about 60 minutes, until a cake tester inserted in the center comes out clean. Let the cake cool in the pan for about 15 minutes, then turn out onto a rack to cool completely. In a medium bowl, cream together the remaining 3 sticks of butter and the confectioners' sugar, until light and fluffy. Remove 1/3 cup of the icing, place in a small bowl, and color it with a few drops of the green food coloring. Put the remaining icing in a pot, add the vanilla. Over low heat, stir the icing until it becomes a pourable consistency. (If it overheats, causing the butter to separate, put the icing in the refrigerator to chill and stir to bring it back together.) Pour the icing over the cooled cake so that it drips down the center and outside. Cluster the red berries in groups of 3 on top of the cake. Fill the green icing into a pastry bag fitted with a leaf tip and pipe a few leaves around each cluster of berries. Serves 12 to 16.

Chocolate-Pumpkin Layer Cake With Brown-Sugar Frosting

12 Servings

- 2 3/4 c All-purpose flour
- 3/4 c Cocoa powder
- 1 T Pumpkin-pie spice
- 2 t Baking powder
- 1 t Baking soda
- 1 c Butter (or margarine), at room temperature
- 2 c Granulated sugar
- 4 lg Eggs, at room temperature
- 1 cn (16 ounces) solid-pack pumpkin
- 1/2 c Milk
- 2 t Vanilla extract

Timing Tip: Can be stored at room temperature up to 5 days.

Cake

1. Heat oven to 350 degrees F. Lightly grease two 9-inch round cake pans. Line bottoms with waxed paper. 2. CAKE: Mix flour, cocoa powder, spice, baking powder and baking soda. 3. Beat butter and granulated sugar in a large bowl with electric mixer until pale and fluffy. Beat in eggs one at a time until mixture looks like mayonnaise. 4. With mixer on low speed, beat in pumpkin, milk and vanilla (mixture will look curdled). Gradually beat in flour mixture, scraping down sides of bowl with rubber spatula 2 or 3 times. 5. Divide batter between prepared pans. Smooth tops. Bake 40 to 45 minutes until pick inserted in the center comes out clean. 6. Cool in pans on wire rack 10 minutes. Run knife around cakes to loosen. Invert on wire rack, remove pans, peel off waxed paper and let cakes cool completely. 7. FROSTING: Put brown sugar, butter and milk in a medium-size saucepan and bring to a gentle boil. Stir until butter melts, sugar is dissolved and mixture is smooth. 8. Using a hand-held electric mixer gradually beat confectioners' sugar and extract into hot mixture. Or pour hot mixture into a bowl and beat in sugar and extract with a stand mixture. 9. Immediately place 1 cake layer upside-down on serving plate. Spread with warm frosting (if frosting cools it will set and a crust may form on the surface. Beat again until smooth.) Place other layer right side up over sides and top. Cover with plastic wrap or store in cake keeper.

Serves 12.

Chocolatey Peanut Brittle

6 Servings

1/4 c Cocoa
1 t Baking Soda
1 T Butter
1 c Sugar
1/2 c Light Corn Syrup
1/4 c Whipping (Heavy) Cream
1 1/4 c Salted Peanuts

About 1 Pound Of Candy

Adding chocolate to peanut brittle makes the brittle taste different from any you've ever had before.

Lightly butter a cookie sheet and set aside. In a small bowl, stir together the cocoa and baking soda then add the butter. Set aside. In a heavy 2 quart saucepan, stir together the sugar, corn syrup, and whipping cream. Cook, over medium heat, stirring constantly until the sugar is dissolved. Stir in the peanuts. Continue cooking, stirring frequently, until the mixture reaches 300 Degrees F. or when syrup dropped into very cold water separates into threads which are hard and brittle. (Make sure that the bulb of the candy thermometer is not resting on the bottom of the pan when using one.) Remove from the heat and stir in the cocoa mixture. Immediately pour onto the prepared cookie sheet. With tongs or wooden spoons, quickly spread and pull into a 1/4-inch thickness. Place the cookie sheet on a wire rack to cool completely. When the candy is cold, snap into pieces and store in a tightly covered container.

Christmas Cookie Bonanza

2 c Unsifted all-purpose flour
1/4 c Sugar
1/4 t Salt
1/2 c Butter, softened

BASIC COOKIE MIX

In large bowl, combine flour, sugar and salt; mix well. With pastry blender or two knives, cut in butter until mixture resembles coarse cornmeal. Place in airtight container; store in refrigerator (mixture will keep for up to 8 weeks). Bring to room temperature before using. Recipe can be doubled or tripled.

ROLLED SUGAR COOKIES

1 recipe basic cookie mix 1 large egg 1 tsp vanilla extract

Preheat oven to 350F. Lightly grease 2 baking sheets.

In large bowl of electric mixer, combine ingredients; at low speed, beat until mixture forms a dough.

Divide dough into thirds. Working with one third at a time, on lightly floured work surface, roll out dough to 1/8" thick; cut out with 3" cookie cutters. Transfer to prepared baking sheets. Bake 8 min or until golden. Transfer cookies to wire rack to cool; if desired, decorate with icing, candies and colored sugars.

Makes 3 dozen.

CANDY CANE COOKIES

1 recipe basic cookie mix 1 large egg 1 tsp vanilla extract red paste
food color 1/2 c (2 1/2 oz) crushed peppermint candy red edible

glitter

Preheat oven to 350F. Lightly grease 2 baking sheets.

In large bowl of electric mixer, combine cookie mix, egg and vanilla. At low speed, beat until mixture forms a dough. Divide dough in half; remove one half from bowl. With food paste, tint dough in bowl red; add candy. Mix well.

On work surface, divide each half dough into 20 equal pieces; working with one piece at a time, roll dough into 8" rope. Place a plain and red rope side by side; press together lightly and twist. Place twist on prepared baking sheet; curve top to form cane. Repeat with remaining dough. Bake cookies 10 to 12 min or until golden. Sprinkle with glitter; transfer to wire rack to cool.

GINGERBREAD PEOPLE

1 recipe basic cookie mix 1/3 c molasses 1/2 tsp baking soda 1/2 tsp ground cinnamon 1/2 tsp ground cloves 1/2 tsp ground ginger 1/2 tsp grated nutmeg white icing red cinnamon candies

Preheat oven to 350F. Lightly grease 2 baking sheets.

In large bowl of electric mixer, combine cookie ingredients; at low speed, beat until mixture forms a dough.

Divide dough into thirds. Working with one third at a time, on lightly floured surface, roll out dough 1/8" thick; cut out with 3" cookie cutter. Transfer to prepared baking sheets. Bake 8 min or until just beginning to brown. Transfer to wire rack to cool. Decorate with icing and candies.

Makes 3 dozen cookies.

CHOCOLATE-DIPPED PEANUT-BRITTLE FINGERS

Preheat oven to 350F. Grease 15 1/2x10 1/2x1" jelly-roll pan; line bottom and sides with sheet of aluminum foil. Grease foil.

In large bowl of electric mixer, combine cookie mix, egg yolks and the

water. At low speed, beat just until mixture forms a crumbly dough. Pat mixture over foil on bottom of prepared pan; bake 20 min or until dough is golden brown. Remove pan from oven.

Make peanut-brittle topping: In heavy med saucepan, combine brown sugar, corn syrup, butter and heavy cream; over med heat, bring to boiling, stirring. Cook, stirring constantly, until butter melts and mixture is smooth. Stir in peanuts.

Spread peanut-brittle topping mixture over cookies in pan; bake 15 min or until topping is brown and bubbly. Remove pan from oven; cool cookies slightly. Using ends of aluminum foil, lift cookies from pan; cut crosswise into thirds. Cut lengthwise into 14 strips; remove cookies from aluminum foil. Cool cookie "fingers" completely on rack.

Line another wire rack with waxed paper. In top of double boiler over hot, not boiling, water, combine chocolate and shortening. Over low heat, cook mixture, stirring, until chocolate and shortening are melted and mixture is smooth. Dip each cookie finger into chocolate mixture to cover halfway; place cookie on prepared rack to dry.

Makes 42 cookies.

LEMON LINZER COOKIES

1 recipe basic cookie mix 1 lg egg 1 tsp grated lemon zest (colored part of peel) 1 tsp fresh lemon juice 1/2 c seedless raspberry jam

Confectioners' sugar for dusting

Preheat oven to 350F. Lightly grease two baking sheets.

In large bowl of electric mixer, combine cookie mix, egg, lemon zest and lemon juice. At low speed, beat until mixture forms a dough.

Divide dough in half. Working one half at a time, on lightly floured surface, with lightly floured rolling pin, roll out dough 1/8" thick; cut out with 3" round cookie cutter, cut out centers of half of the cookies. If desired, reroll dough centers for additional cookies.

Transfer dough rounds and rings to prepared baking sheets. Bake 8 min or until cookies are golden; transfer to wire rack to cool completely.

With 1 tsp jam each, cover flat sides of rounds. Place a cookie ring, flat side down, on top of each filling-topped round. Dust tops of cookies with confectioners' sugar.

Christmas Fruit Cookies

72 Servings

1/2 c Shortening
1/2 c Brown sugar, firmly packed
2 Eggs
1/2 t Vanilla

1/2 t Soda
1 1/2 T Buttermilk
1 c Flour
1/4 t Allspice
1/4 t Nutmeg
1/4 t Cinnamon
1/4 c Bourbon
1/2 lb White raisins
1/2 lb Candied cherries
1/2 lb Candied pineapple
1/2 c Flour
1 1/2 c Pecans, chopped

Cream shortening and sugar; beat in eggs and add vanilla. Dissolve soda in buttermilk. Combine 1 c. flour and spices; add to creamed mixture alternately with buttermilk and bourbon. Beat well after each addition.

Coat fruit with 1/2 c. flour; stir fruit and nuts into batter. Drop by teaspoonfuls onto greased baking sheets and bake at 350 deg. for 10-15 min. Makes 6 doz. cookies.

Christmas Oyster Soup (Soupe Aux Huitres De Noel)

4 Servings

2 Carrots, medium
-peeled & in long, Grated
-thin shreds
1/2 c Celery, finely diced
1/4 c Butter, melted

4 c Milk, or 1/2 milk, 1/2 cream
4 c Oysters
-salt and pepper, To Taste

Peel and grate in long thin shreds, the carrots and add finely diced celery. Melt butter in saucepan and add the vegetables. Stir. Cover and simmer over very low heat for 20 minutes, without browning the vegetables. Add milk (or use 1/2 milk, 1/2 cream); bring to a boil. Heat oysters in enamelled cast iron pan over medium heat; do not boil. Pour into milk and serve. Use salt and pepper to taste.

The soup should be served as soon as ready, otherwise it tends to curdle. The milk and vegetables can be prepared ahead of time and the oysters heated and served at the last minute.

Christmas Pasta Sauce

6 Servings

1/4 c Extra-virgin olive oil
Small carrot, *
Small onion, *
Small celery stalk, *
Large garlic clove*
1 lb Italian sausage

1/3 lb beef, Ground
6 1/2 oz Pancetta, diced
1/2 t Salt
1/2 t pepper, Freshly Ground
1/4 t nutmeg, Freshly Grated
1/2 c Dry red wine
1/2 c Tomato paste
1 c Italian tomatoes, chopped
2 T Parsely *

1. Soak the porcini in warm water for at least 1/2 hour. Remove from the water, squeeze dry and chop.
2. Meanwhile, in a large saucepan or flameproof casserole, heat the olive oil over moderate heat. Add the carrot, onion and celery and saute until the onion is golden, about 4 minutes. Add the garlic and cook until fragrant, about 1 minute.
3. Add the sausage, ground beef and pancetta to the pan. Cook over moderate heat, stirring to break up the meat, until the beef and sausage are no longer pink. Drain off any fat. Season with the salt, pepper and nutmeg.
4. Pour in the red wine and cook, stirring occasionally, until it evaporates, about 5 minutes. Add the tomato paste, tomatoes, porcini and 1/2 cup of warm water. Simmer for 30 minutes. If the sauce gets too thick, add a little more water.

Add the parsley just before serving.

Christmas Stollen

6 Servings

1 1/8 lb Flour
7 oz Sugar
1 pn Salt
1 t Vanilla
1 t Lemon juice
4 T Rum
1 pn Cardomom (generous)

- 1 pn Mace (generous)
- 2 Eggs
- 4 1/2 oz Butter
- 4 1/2 oz Currants well, Drained
- 9 oz Sultanas
- 9 oz Almonds, finely chopped
- 3 1/2 oz Candied lemon peel
- 1 3/4 oz Butter for brushing
- 2 T Powdered sugar for dusting
- 1 3/4 oz Beef drippings
- 9 oz Cottage cheese, well drained

Mix and sieve together the flour and baking powder onto a pastry board or cool slab. Make a well in the center and pour in the sugar, vanilla, rum, lemon juice, and the eggs. Draw in some flour from the sides of the well to mix with these and form a thick paste. Add the cold butter, cut into small pieces, the finely chopped beef drippings, cottage cheese, currants, sultanas, nuts and candied peel. Cover the fruits with more of the flour, and then starting from the middle, work all of it together quickly with your hands into a firm, smooth paste. If it should stick, add a little more flour. Form the mix into a long, oval shape, and then fold it over lengthwise to give it the traditional "stollen" shape.

Line a baking dish with greased waxed paper and place stollen on this.

Preheat the oven for 5 minutes at 500F. Then bake at a moderately hot over (375F) for 50-60 minutes. As soon as the stollen comes out of the oven, brush with melted butter and dust thickly with powdered sugar.

Christmas Surprises

24 Servings

- 3/4 c Shortening
- 3/4 c Light brown sugar
- 1 Egg
- 1 3/4 c Flour
- 1 t Baking soda
- 1/2 t Salt
- 1/2 t Vanilla
- 3/4 c Coconut

2 t Cream of tartar
Any flavor jam (or jelly)

Cream shortening and sugar together. Add egg and mix well. Sift dry ingredients together and add. Add vanilla, and drop by teaspoons-full onto ungreased cookie sheet. With your finger or a spoon, make an indentation in the center of the cookie ball and fill with jam or jelly. Sprinkle coconut over all and bake at 375F for 10-12 min.

Christmas Tree Cake

16 Servings

1 pk Cake Mix (any flavor)
5 c Confectioners' Sugar
3/4 c Crisco Shortening
1/2 c Water
1/3 c Non-dairy Creamer
2 t Vanilla Extract
1/2 t Salt
1 T Green Food Coloring
Peppermint Candies

Pretzel Rods
Large Gumdrops

Preheat the oven to 350F. Grease and flour a 13x9 pan. Prepare, bake and cool cake following package directions.

For decorator frosting: Combine confectioners sugar, shortening, water, non-dairy creamer, vanilla and salt in large bowl. Beat at medium speed with electric mixer for 3 minutes. Beat at high speed for 5 min. Add more confectioners sugar to thicken or more water to thin as needed. Reserve 1 c frosting. Tint remaining frosting w/ green food coloring. Cut cooled cake diagonally and invert one piece so that the cake takes on a tree shape with a wide base. Spread green frosting over cake. Decorate tree with reserved white frosting and peppermint candies. Make trunk from pretzel rods. Roll out large gumdrop and cut with star cookie cutter. Top tree with gumdrop star.

Cinnamon Ribbon Bread

6 Servings

2 3/4 c All-purpose flour
2 1/2 t Baking powder
1/2 t Salt
3/4 c Butter (or margarine)
1 1/4 c Sugar, divided
3 Eggs
1 1/2 t Vanilla extract
1 c Dairy sour cream
2 t Cinnamon, ground
1/2 c Pecans, chopped

Preheat oven to 350 degrees F. Combine flour, baking powder, and salt in a small bowl until well blended. In a large bowl, beat butter and 1 cup of the sugar until creamy and light. Beat in eggs, one at a time and vanilla until well blended. Beat in flour mixture and sour cream, alternately, beginning and ending with the dry ingredients. In a small bowl, combine remaining 1/4 cup sugar and the cinnamon. Spoon about one third of the batter into greased and floured 9 x 5-inch loaf pan. Sprinkle with one third of the cinnamon mixture. Repeat with remaining batter and cinnamon mixture until all is used up. Sprinkle the top of the bread with pecans, pressing them in slightly with your fingers. Bake 50 to 55 minutes, or until a wooden pick inserted in the middle comes out clean. Cool bread 10 minutes in the pan on a wire rack. Remove from pan and cool completely on rack.

Cioppino

- 24 Clams (or mussels*)
- 1 T Corn starch
- 3 Small lobsters, or
- 3 Dungeness crabs, cracked
- 1/2 c Olive oil
- 2 Cloves
garlic, Minced
- 2 onions, Chopped
- 6 green onions, Chopped
- 3 ribs of celery, Chopped
- 1 green bell pepper, Chopped
- 1 t fresh thyme, Chopped
- 1 Bay leaf

2 c fresh tomatoes,Chopped
1 cn Plum tomatoes
2 c Red (or white wine)
1 t fennel seed,Crushed
 Good sized pinch saffron
1/4 c parsley,Chopped
 Salt and pepper,To Taste
32 Small shrimp,Cleaned
2 lb Red snapper,cut into pieces
1 Clove garlic
1 t Anchovy paste

* cleaned and scrubbed

Soak clams or mussels in a large pot of cold water with corn starch. Drain several times in cold water. Clean and cut into pieces lobsters or crabs. Crack as needed. Heat olive oil in a large pot and add cloves; garlic, onions, celery, bell pepper, thyme, bay leaf, tomatoes, wine, fennel seed, saffron, parsley and salt and pepper.

Cook 5 minutes. Add shrimp and snapper, cook, covered, stirring once, for 5 minutes. Mash in 1 clove garlic with anchovy paste and stir into stew. Cook 5 more minutes.

Coating For Your Thanksgiving Turkey

1 Servings

1/3 c Paprika
Salt
Garlic powder
Onion,dried
Pepper
Water,to make paste

This will do about a 13-15lb turkey. Seasonings are to taste. Basically you make a paste of the above ingredients. It should be the consistency of finger paint--thick and not runny.

The skin cooks nice and crisp. Remember to baste during cooking.

Coconut-Peanut Brittle

1 Servings

1/2 c Water
1 c Corn syrup
2 c Sugar
2 lb Spanish peanuts (raw)
1 t Salt
1 t Soda
1/2 lb Coconut

Combine water, corn syrup, sugar, peanuts and salt in a heavy 4-quart saucepan. Put in the candy thermometer and cook over high heat. Stir frequently until temperature reaches 290 degrees. Remove from heat and add the soda. Stir thoroughly, then gradually stir in coconut. Stretch with well buttered forks on a well buttered surface such as

cookie sheets. To stretch, spoon out into piles and gently pull apart.

Coffee Nog

2 Servings

8 oz Fresh brewed coffee
1/2 c Cream
1 Egg yolk
1 T Brown sugar
Nutmeg

Combine sugar and egg yolk, beat well. In a small saucepan heat cream. Slowly whisk in egg/sugar mixture and when blended, remove from heat. Do not boil. Pour coffee into your favorite cups and top with cream mixture.

Cold Pumpkin Souffle

8 Servings

- 2 c Heavy (whipping) cream
- 1 cn (30 ounces) pumpkin-pie
-filling
- 2 Envelopes plus 1 teaspoon
-unflavored gelatin
- 1/4 c Bourbon whiskey (or 1)
-Tablespoon vanilla extract

For garnish: lightly sweetened whipped cream, chopped pistachio nuts, ground cinnamon.

1. Have a 1 1/2-quart souffle dish or 2- to 3- quart serving bowl ready. 2. IF USING SOUFFLE DISH: Tear off a piece of foil or waxed paper 4 inches longer than the circumference of the souffle dish. Fold in thirds lengthwise. Fit around outside of dish with 2-inch

collar extending above the dish. Fasten over lapping ends to each other with cellophane tape or paper clips. 3. Beat cream in a large bowl with electric mixer just until soft peaks form when beaters are lifted. 4. Put 1/2 cup pumpkin-pie filling in a small saucepan. Stir in gelatin. Place over low heat and stir 3 to 4 minutes until almost boiling and gelatin is completely dissolved. Remove from heat. 5. Put remaining pumpkin-pie filling in a large bowl. Stir in hot gelatin mixture then bourbon and 1/2-cup whipped cream. Fold in remaining whipped cream until blended. 6. Pour into prepared dish or serving bowl. Cover with plastic wrap and refrigerate at least 4 hours or up to 2 days. 7. BEFORE SERVING: Remove collar. Spread top of souffle with whipped cream. Score lightly with knife and sprinkle with cinnamon. Press nuts into sides of souffle or if serving from a bowl, sprinkle over whipped cream. Makes 8 cups, 12 servings.

Corn Bread Stuffing

12 Servings

2 pk Corn bread mix (10 oz)
1/2 c Celery, chopped
1 Onion, medium, minced
1/2 c Butter
2 Egg yolks
Salt
Pepper

1. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl.
2. Saute celery and onion in butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs.
3. Beat egg yolks in a medium-sized bowl; stir in stock and pour

mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste.

Makes approximately 3 quarts, or 12 cups.

Cranberry Applesauce Bread

- 1 1/4 c Cranapple sauce
- 1 T Powdered buttermilk(saco)
- 2 T Margarine
- 1 T Sugar
- 1/2 t Salt
- 3 c Bread flour

2 1/2 t Yeast

CRANAPPLE SAUCE =====

- 1 1/4 c Cranberries
- 4 md Golden delicious apples*
- 1 t Ginger root
- 1/4 t Cinnamom
- 1/2 t zest of lemon,Grated
- 1/2 c Sugar +
- 2 T Water

Put all in machine sweet bread cycle if you have it.

CRANAPPIE SAUCE *peeled and diced (1/2 inch) put water and sugar in a

lg heavy saucepan and place over high heat. Cook stirring until sugar is dissolved. Add apples cover stir frequently cook 5 minutes then add cranberries cook 15 to 20 minutes till cranberries pop and apples are soft then mash with potato masher will still be slightly lumpy add spices and zest cook another 5 minutes for flavor to blend. Cool for putting in the bread, sauce will keep in fridge for 3 days makes 3 cups also can be served warm with dinner

Cranberry Conserve

2 c Water
2 c Brown Sugar, Firmly Packed
24 oz Cranberries, Fresh, *
2 T Orange Peel, Grated
4 Oranges, Peeled & Chopped
2 Apples, Cored, Pared & Chopped
1 c Nuts, Chopped

* Use 2 packages (12 ozs each) of fresh cranberries. There should be 6 cups of cranberries.

Mix the water with the brown sugar in a Dutch oven and heat to boiling. Boil for 1 minute. Stir in the remaining ingredients except the nuts and heat to boiling. Boil rapidly until the cranberries pop and mixture thickens, about 20 minutes. Stir in the nuts. Immediately pour into sterilized jars or glasses or freezer containers and cover tightly, letting them stand until they reach room temperature. Refrigerate or freeze no longer than 3 months.

Makes about 5 half pints of conserve.

Cranberry Cordial

- 1 12oz. pkg fresh cranberries
- 1 c Sugar
- 2 c Light corn syrup
- 2 c Vodka
- 1 c Water
- 1/2 c Brandy

Coarsely chop the cranberries in a food processor fitted with the metal blade, or chop with a knife. Stir the cranberries and sugar in a large bowl until the berries are well coated. Stir in the remaining ingredients until blended. Pour the mixture into a large glass jar, cover, and store in a cool, dark place for at least 1 month, stirring or shaking the jar every few days. Before serving, strain the liquid from the cranberries through a fine strainer or dampened cheesecloth. It may be stored tightly covered at room temperature up to 3 months. Refrigerate it for longer storage. Makes about 4 cups.

Cranberry Fruit And Nut Bread

- 3/4 c Butter (or margarine)
-softened
- 1 1/2 c Sugar
- 3 Eggs
- 2 1/2 c All-purpose flour
- 1 1/2 t Baking powder
- 1 1/2 t Baking soda
- 1 t Salt
- 1/4 t Nutmeg,ground
- 1 1/2 c Commercial sour cream
- 1 t Vanilla extract
- 3/4 c Cranberries,chopped
- 1/2 c Pecans,chopped
- 1/2 c Golden raisins
- 1/3 c Apricots,dried, chopped
 - Pecan halves
 - Whole cranberries
- 1 c Powdered sugar,sifted
- 1-1/2 to 2 tb milk

Cream butter in a large mixing bowl; gradually add sugar, beating well. Add eggs one at a time, beating well after each addition.

Combine flour, baking powder, soda, salt, and nutmeg; add to creamed mixture alternately with sour cream, beginning and ending with flour mixture. Mix just until blended after each addition Stir in vanilla. Fold in cranberries, chopped pecans, raisins, and apricots.. Pour batter into 2 greased and floured 8-1/2 x 4- 1/2 x 3-inch loafpans; arrange pecan halves on top . Bake at 35 degrees F. for 55 to 60 minutes or until a wooden pick inserted in the center comes out clean. Cool in pans 10 minutes; remove from pans, and cool completely. arrange whole cranberries on loaf. Combine powdered sugar and milk, mixing well; drizzle over loaves.

2 loaves.

Cranberry Ring Mold With Apple-Pecan Salad Filling

8 Servings

2 pk Gelatin, unflavored
1/2 c Water, cold
3/4 c Water, boiling
1/4 c Lemon juice, fresh
2 cn Cranberry sauce (16 oz)
1/2 c Water, cold
1/2 t Horseradish, bottled
3 ds Liquid red pepper seasoning
1/4 t Salt
APPLE-PECAN SALAD FILLING =====
2 c Apples, peeled/chopped
1 t Lemon juice
1/2 c Celery, thinly sliced
1 c Pecans, coarsely chopped
1/4 c Mayonnaise
1/4 t Salt
1/2 c Heavy cream, whipped

1. In a large mixing bowl sprinkle gelatin over 1/2 cup cold water to soften. Add boiling water and stir until dissolved. Stir in lemon juice.

2. Combine cranberry sauce and 1/2 cold water in a saucepan. Stir, then beat with whisk until smooth; do not allow to boil. Add horseradish, hot pepper seasoning, and salt. Stir in gelatin mixture. Pour into a 6-cup ring mold that has been rinsed with cold water. Chill about 4 hours, or until firm. Unmold onto round serving plate. Fill center with Apple And Pecan Salad. Surround with additional salad if desired.

*** APPLE-PECAN SALAD FILLING ***

1. Combine apples, lemon juice, celery, pecans, mayonnaise, and salt; stir to blend. Cover and refrigerate until about 1 hour before serving. Fold in whipping cream. Return salad to refrigerator until time to serve.
2. Makes sufficient salad to fill 2 6-cup cranberry molds, with enough left over to surround mold with salad.

Cranberry-Maple Sauce

- 1/3 c Pure maple syrup
- 2 T Sugar
- 1 1/2 c Cranberries
 - if frozen, do not thaw
- 3 T butter, Unsalted
- 1 1/2 T Bourbon

BRING THE MAPLE SYRUP and sugar to a boil in a small non-aluminum pan, then cook for 3 minutes. Add the cranberries and cook until their skins burst and they begin to pop, 6-to-8 minutes, or slightly longer if they are frozen. Cut the butter into 3 pieces. Remove the pan from the heat and whisk in the butter, 1 piece at a time, waiting until each is incorporated before adding another. Add the bourbon. Sauce can be served immediately or refrigerated for up to a week. Reheat gently and thin with 2 to 3 tablespoons water before serving.

Makes 1 1/4 Cups

Cranberry-Nut Bread

- 1 1/3 c Flour
- 1 t Baking soda
- 1 1/4 t Salt
- 3/4 c Sugar
- 1 Orange,grated peel only
- 6 T Butter,cut into 1" pieces
- 2 lg Eggs
- 1 Orange,Juice only
- 1 1/4 c Fresh cranberries,chopped
- 1 c Walnuts (or pecans),chopped

PREHEAT OVEN TO 350F. Grease a 9-by-5-by-3-inch loaf pan and line with a strip of wax paper, greased; or place 18 paper muffin cups in muffin tins. Mix together the flour, baking soda and salt. Put the sugar and orange peel in a bowl, food processor or mixer, along with the butter, eggs and 1/2 cup of the orange juice. Beat or process until smooth. Add the cranberries, nuts and the flour mixture, beating until just combined. Pour into the pan or cups. Bake 1 hour for the loaf and 30 minutes for the muffins. Remove from pan. Cool on a wire rack.

Makes 1 Loaf or 18 Muffins

Cream-Cheese Fudge

1 Servings

3 oz Cream cheese,softened
1 t Heavy cream
2 c Confectioners' sugar
2 oz Unsweetened chocolate
 -melted
1/2 t Vanilla extract
1 ds Salt
1 c nuts,Chopped

Servings: 1 pound

DIRECTIONS: Beat cream cheese and cream until smooth. Gradually beat in sugar. Add melted chocolate and blend. Stir in vanilla, salt, and chopped nuts. Press into buttered 8x4x2" pan and chill. Cut in squares.

Creamy Mocha Fudge

1 Servings

- 1/2 c Cocoa
- 3 1/2 c Icing sugar
- 1/4 c Whipping cream
- 1/2 c Butter
- 2 T Coffee,very strong
- 1/2 c Pecans,coarsely chopped

Stir together cocoa and icing sugar in large bowl till well blended. There should be no lumps. Melt butter over medium heat. Add coffee and beat with an electric beater till smooth. Fold in pecans. Turn into wax paper lined loaf pan. Smooth top with knife dipped in warm water. Refrigerate till set. When set, turn and cut into squares.

Creamy Peanut Butter Fudge

1 Servings

3 c Sugar
1 c Evaporated milk
1/8 t Salt
1 lb Peanut butter
1/2 lb Marshmallow fluff
1 T Butter
2 t Vanilla

Combine sugar, milk and salt in saucepan. Cook over medium heat until mixture reaches soft ball stage. Remove from heat; add peanut butter, marshmallow fluff, butter and vanilla. Stir until ingredients are thoroughly combined. Pour into large cake pan to cool.

Crockpot Carmel Apples

2 pk Caramels, 14oz each
1/4 c Water
8 md Apples

In crockpot, combine caramels and water. Cover and cook on high for 1 to 1 1/2 hours, stirring frequently. Wash and dry apples. Insert stick into stem end of each apple. Turn control on low. Dip apple into hot caramel and turn to coat entire surface. Holding apple above pot, scrape off excess accumulation of caramel from bottom apple. Place on greased wax paper to cool.

Cuban Lunch

75 Servings

12 oz Pkg pure chocolate wafers
12 oz Pkg peanut butter chips
7 oz Pkg regular potato, Crushed-chips
1 c peanuts, Chopped

This sweet treat is excellent for Christmas buffets - anytime you want to serve a special dessert nibble.

Melt chocolate wafers and peanut butter chips. Mix in peanuts and potato chips. Spoon or pour into small paper baking cups. Store in the refrigerator. Makes 75.

Dana's New Traditional Relish.

- 1 Part cranberries
- 2 Parts apples *
- 1 Sugar

*cooked with a bit of cider, spiced with cinnamon and ground cloves.

Dark Fruitcake

- 2 c Golden raisins
- 2 c Currants
- 2 c apricot halves, Dried
- 2 c Dried figs, halved
- 1 c prunes, Pitted
- 1 c dates, Pitted
- 4 c Walnuts, in large pieces
- 2 c Pecans, in large pieces
- 3 Oranges, Grated zest only
- 3 Lemons, Grated zest only
- 1/2 c Candied ginger, chopped
- 2 t Cinnamon
- 1 t allspice, Ground
- 1 t Mace
- 1/2 t Cloves
- 1 c Molasses
- 2 c Brandy
 - (or substitute apple juice
 - (or water))
- 1/2 c Orange liqueur
 - (or orange juice)
- 4 c All-purpose flour
- 1 T Baking powder
- 1 t Baking soda
- 1 1/2 t Salt
- 1 lb Butter
- 3 c Dark brown sugar
- 8 Eggs
- 1 T Vanilla extract

THE DAY BEFORE combine all dried fruits, nuts and zest in a mixing bowl. Add the candied ginger and the spices and toss well to mix. Add

molasses and liquids and mix well. Cover and let stand overnight at room temperature. When ready to bake, preheat oven to 275F. Grease 4 (9-by-5-by-3-inch) loaf pans, line them with waxed paper and grease the paper. Coat lightly with flour. Sprinkle 1 cup flour over fruit mixture and stir it. Combine the remaining 3 cups of flour with baking powder, baking soda and salt and sift them together on a sheet of waxed paper. Cream the butter, add the brown sugar and beat well. Add eggs, 2 at a time, beating well after each addition. Add the vanilla. Add all dry ingredients and beat until batter is blended and smooth. Pour batter over fruit, mix well until everything is coated with batter. Divide batter among loaf pans, filling to 1/2 inch below top. Bake for 2 hours. Don't worry if they crack on top. Cakes are done when a straw inserted in the center comes out clean.

Date Bars

- 1 c Sugar
- 3 Eggs, well beaten
- 1 c Flour
- 1/4 t Salt
- 1 t Baking powder
- 1 t Vanilla
- 1 1/2 c Dates, pitted, chopped
- 1 c Pecans, chopped
- Powdered sugar

Slowly add sugar to eggs and beat well. Add flour, sifted with salt and baking powder, and beat until smooth. Stir in vanilla, and add dates and pecans. Pour into 9 x 13 in. pan lined with greased waxed paper. Bake in 350 deg. oven about 30 min. While warm, cut into 1 x 4 bars and roll in powdered sugar. Store in air-tight container. Better if left to season for several weeks.

Divinity Fudge

6 Servings

- 1 1/2 c White sugar
- 1 c Brown sugar
- 1/2 c Corn syrup
- 3/4 c Water
- 1 pn Of salt
- 1 Egg white
- 1 t Of vanilla and almond
-flavouring

Cook together until dissolved then uncover and cook to hard ball stage (265F.). Add salt and let stand while you beat 1 egg white. Add vanilla and almond flavouring if desired. Beat until candy stands in peaks. Drop by teaspoon on waxed paper.

Doris's Pralines

4 c Sugar
5 c Pecans
4 T Karo syrup
1 T Butter
1 cn Condensed milk
1 t Vanilla
1 cn Water

Mix all ingredients except butter, vanilla, and pecans. Cook on low fire until the mixture forms a soft ball in cold water. Remove from fire. Add butter, vanilla, and pecans, and beat until the mixture holds its shape. Spoon onto buttered wax paper (Add old newspaper under your wax paper.) If candy gets hard before all is spooned out, add a little water, and heat over. Or you can let it stand on low heat while spooning out.

Double Chocolate Fudge

- 1 cn (14 oz.) sweetened condensed
-milk
- 2 c (12 oz.) semisweet chocolate
-chips
- 1 oz Unsweetened chocolate
- 1 t Vanilla
- 1 1/2 c nuts, Chopped

1. Butter baking pan, 8 x 8 x 2 inches. Stir milk and chocolate chips in 2-quart casserole; add chocolate. Microwave uncovered on high (100%) 1 minute; stir. Microwave until chocolate is melted and mixture can be stirred smooth, about 2 minutes longer.
2. Stir in vanilla and nuts. Spread mixture evenly in pan. Refrigerate until firm. Cut into 1-inch squares.

Drunken Turkey

8 Servings

- 12 lb Turkey
- 2 lb Mixed fruit, Dried
- 1 c Golden raisins
- 4 Granny Smith apples
-cut into 1-inch wedges
- 4 Oranges, juice from
- 1 cn (92.5 oz) chiles chipotles
- 3 c Tequila
- 3 c Grand Marnier
- 2 Sticks butter, Unsalted

Preheat oven to 325F. Rinse turkey and pat dry inside and out. Set aside. Combine dried fruit, raisins, and apples in a medium-size bowl. Put orange juice and chiles (with sauce that clings to them) into a blender or food processor and process for 1 minute. Add 1 cup each of tequila and Grand Marnier, then pour the mixture over the fruit and let rest 15 minutes. Drain the fruit, reserving the liquid. Cut half the butter into 1/2-inch pieces and combine with the fruit. Stuff cavity of the turkey with most of the fruit. Place the turkey in a roasting bag, arrange remaining fruit on top of the bird and pour reserved orange juice-liquor mix over it. Combine remaining tequila and Grand Marnier. Have ready a basting syringe fitted with a metal injection nozzle and inject the mixture all over the turkey. Melt remaining butter and carefully pour over the turkey in the roasting bag. Seal bag and cut 1/4-inch slit on the top to let steam escape. Place in a roasting pan and roast for 2 1/2 hours. Every 30 minutes open bag (being careful to shield your face from steam) and inject more liquor, eventually using it up. When ready to serve, slit open bag, arrange turkey on a platter, and scoop out the fruit stuffing. Place all the fruit in a serving bowl. Strain the juices that have accumulated in the bag, skim off any fat, and serve in a gravy boat. Serves 8 to 10

Easy Creamy Fudge

32 Servings

- 2 c Miniature marshmallows
-(optional)
- 14 oz Can condensed milk
- 1 ds Salt
- 12 oz Semi-sweet chocolate chips
- 6 oz Milk chocolate chips or
-semi-sweet chocolate chips
- 1/2 c To 1 c nuts
- 1 1/2 t Vanilla

In 2 qt. glass measure, combine marshmallows, milk, and salt. Microcook on HIGH 3-4 minutes. Stir until marshmallows melt and mixture is smooth. Add chips and stir until melted. (If you don't use marshmallows, melt chocolate chips in the condensed milk. Add salt.) Stir in nuts and vanilla.

Line 8 or 9 inch square pan with wax paper. Spread fudge evenly in pan. Chill 2 hours, until firm. Turn on to cutting board, peel off paper and cut into squares.

Easy Milk Fudge

10 Servings

- 2 T Butter (or margarine)
- 2/3 c Evaporated milk, undiluted
- 1 1/2 c Sugar
- 1/4 t Salt
- 2 c Miniature marshmallows
- 1 1/2 c Semi-sweet chocolate morsels
- 1 t Vanilla extract
- 1/2 c pecans (or walnuts), Chopped

Butter 8-inch square pan. In medium saucepan, combine butter, evaporated milk, sugar and salt. Bring to a boil over medium heat, stirring constantly. Boil 4 to 5 minutes, stirring constantly; remove from heat. Stir in marshmallows, morsels, vanilla and nuts. Stir vigorously for 1 minute or until marshmallows melt completely. Pour into pan. Cool and cut into squares. Hint: For thicker fudge, use a 7X5-inch loaf pan.

Egg Salad With Leaves

8 Hard-cooked lg eggs, shelled
1/3 c Mayonnaise
1/3 c Unflavored nonfat yogurt
3 T fresh dill, Minced
1 t Pepper
Salt
2 qt Mixed lettuce leaves

1. In a food processor or in a bowl, finely mash eggs. Add mayonnaise, yogurt, dill, pepper, and salt to taste; mix well. Serve, or cover and chill up to a day.
2. Arrange leaves on a platter and put egg salad in a small bowl. Serve leaves on plates and top with salad, or scoop salad onto leaves and hold to eat. Makes 2 1/2 cups.

Eggnog Bread Pudding

PUDDING =====

3 lg Eggs
1 lg Egg yolk
3/4 c Sugar
4 T Unsalted butter, melted
1 3/4 c Half-and-half
3 T Brandy
2 T Pure vanilla extract
3/4 t nutmeg, Freshly Grated
1/8 t Salt
6 sl Dry cinnamon raisin bread-Quartered

CRANBERRY MAPLE SAUCE =====

1/3 c Pure maple syrup
2 T Sugar
1 1/2 c Cranberries- if frozen, do not thaw
3 T butter, Unsalted
1 1/2 T Bourbon

PREHEAT OVEN TO 350F 15 minutes before baking, with the rack in the center of the oven. Butter a 6-cup souffle dish. Have a kettle of boiling water ready and a baking pan large enough to hold the souffle dish. Whisk the eggs, egg yolk and sugar until light. Mix in the butter, the half-and-half, brandy, vanilla, nutmeg and salt. Place the bread in the souffle dish and pour the custard over it. Press the bread into the custard so it gets well soaked. Let rest 20 minutes. Put the souffle dish in the baking pan and place on the oven rack. Pour boiling water into the baking pan so it comes halfway up the sides of the souffle dish. Bake until the custard is softly set in the center, about 1 hour. Remove from the water bath. Serve warm or at room temperature with Cranberry-Maple Sauce. Once cooled, the pudding can be refrigerated for up to 3 days. To reheat, cover with aluminum foil with several slits in it. Bake in a preheated 350F oven for 20 minutes. Serve warm, or at room temperature with Cranberry-Maple Sauce.

CRANBERRY-MAPLE SAUCE: Bring the maple syrup and sugar to a boil in a small non-aluminum pan, then cook for 3 minutes. Add the cranberries and cook until their skins burst and they begin to pop, 6 to 8 minutes, or slightly longer if they are frozen. Cut the butter into 3 pieces. Remove the pan from the heat and whisk in the butter, 1 piece at a time, waiting until each is incorporated before adding another.

Add the bourbon. Sauce can be served immediately or refrigerated for up to a week. Reheat gently and thin with 2 to 3 tablespoons water before serving.

Eggnog Pound Cake

1 c Butter (or margarine), soft
1/2 c Shortning
3 c Sugar
6 Eggs
3 c Flour
1 c Egg nog
1 c Flaked coconut
1 t Lemon extract
1 t Vanilla
1/2 t Coconut extract

Cream butter and shortning. Gradually add sugar, beating well at medium speed of an electric mixer. Add eggs, one at a time, beating well after each addition. Add flour to creamed mixture alternately with eggnog, beginning and ending with flour. Mix just until blended after each addition. Stir in coconut and flavorings. Pour batter into a greased and floured 10" tube pan and bake at 325 for 1 hour and 30 minutes or until a wooden pick inserted in center of cake comes out clean. Cool in pan 10 minutes; remove from pan and cool completely on a wire rack.

English Toffee

- 2 c Butter (Or Regular
-Margarine)
- 2 c Sugar
- 2 T Light Corn Syrup, Karo
- 6 T Water
- 1 c Almonds, Blanched, Slivered
- 6 oz Chocolate Chips, Semi-sweet
- 2 T Vegetable Shortening
- 3/4 c Almonds, Toasted, Sliced

Melt the butter in a heavy 10-inch skillet. Add the sugar, corn syrup, water and 1 cup of almonds. Cook over medium heat, stirring constantly, until the mixture boils. Continue to cook, stirring occasionally, until the mixture reaches the soft crack stage, (290 degrees F on a candy thermometer). Pour the mixture into a greased 17 X 14-inch baking sheet, (jelly roll pan). Melt the chocolate chips with the shortening, over hot water, stirring until smooth. Spread on the toffee, which has been scored with a sharp knife in to bars. Sprinkle with 3/4 cup of toasted almonds. When the chocolate has set, break apart at the scores and store in a cool place in tins.

Makes 3 lbs of candy.

European Cocoa Fudge

1 Servings

3 c Sugar
2/3 c European Style Cocoa
1/8 t Salt
1 1/2 c Whole milk
1/4 c Butter
1 t Vanilla extract

Line an 8 inch square pan with foil: butter foil.

In a 4 quart saucepan, mix sugar, cocoa and salt.

Stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a rolling boil.

Boil, without stirring, to 234 degrees. Remove from heat, add butter and vanilla -Do Not Stir!

Cool at room temperature to 110 degrees. Beat with a wooden spoon until fudge thickens and loses some of its gloss. Spread quickly into the prepared pan. Cool.

Makes about 1 3/4 pounds of fudge.

* regular cocoa works well, too.

Fantasy Fudge

3 Servings

- 3/4 c (1-1/2 sticks) Parkway
 - Margarine
- 3 c Sugar
- 2/3 c Evaporated milk
- 1 pk (12 oz) Baker's Semi-Sweet
 - Real Chocolate Chips
- 1 Jar (7 ounces) Kraft
 - Marshmallow Creme
- 1 c nuts, Chopped
- 1 t Vanilla

Microwave margarine in 4-quart microwave-safe bowl on HIGH (100%) 1 minute or until melted. Add sugar and milk; mix well.

Microwave on HIGH 5 minutes or until mixture begins to boil, stirring after 3 minutes. Mix well; scrape bowl. Continue microwaving on HIGH 5 1/2 minutes; stir after 3 minutes.

Stir in chips until melted. Add remaining ingredients; mix well. Pour into greased 9-inch square pan or 13x9-inch baking pan. Cool at room temperature; cut into squares. Makes 3 pounds.

Five Pound Fudge

6 Servings

- 4 1/2 c Sugar
- 12 oz Can evaporated milk
- 1/4 lb Butter
- 1 Jar marshmallow creme
- 12 oz Semi-sweet chocolate chips
- 12 oz Milk chocolate bar
- 2 c pecans (or walnuts), Chopped
- 2 t Vanilla

Cook sugar, milk, and butter to soft ball stage (234 degrees on candy thermometer), stirring constantly. Take off the heat and add the remaining ingredients. Stir quickly and thoroughly to blend. Pour into a large baking pan or dish (I lightly butter it first). Cool. Cut into squares and store in refrigerator.

Foolproof Dark Chocolate Fudge

6 Servings

- 3 (6 ounce) pkg. semi-sweet
-chocolate chips (3 cups)
- 1 (14-ounce) can Eagle Brand
-sweetened condensed milk
- 1 ds Salt
- 1/2 To 1 cup nuts, Chopped
- 1 1/2 t Vanilla extract

In heavy saucepan, over low heat, melt chips with Eagle Brand, and salt.

Remove from heat; stir in nuts and vanilla. Spread evenly into a wax paper lined 8 or 9" square pan. Chill 2 hours or until firm. Turn fudge onto cutting board and cut into squares.

MICROWAVE instructions:

In 1 quart glass measure, combine chips with Eagle brand and salt.

Cook on 100% power (high) 3 minutes or until chips melt, stirring after each 1 1/2 minutes.

Stir in remaining ingredients. Proceed as above.

French Green Salad With Basil Shiitake

5 Servings

- 1 Butter lettuce, large
- 3 c Spinach leaves
- 4 1/2 T Olive oil, extra-virgin
- 1/2 T Lemon juice
- 1 Garlic clove, small, pressed
- 1/2 t Mustard, Dijon-style
- Seasoned salt(opt)
- 2 c Shiitake mushrooms, sliced
- 1/4 c Basil leaves, fresh
- 1 ds Sea salt(opt)

1. Wash and thoroughly dry the lettuce and spinach. In large salad bowl, use a wire whisk to whip 4 T. olive oil, lemon juice, garlic, mustard and seasoned salt to taste until thick and yellow. Set aside.

2. Place remaining 1/2 T. oil and shiitake in a skillet. Saute, stirring to prevent scorching, then add any reserved shiitake soaking water as 20 to 30 minutes. 3. Tear lettuce and spinach into bite-size pieces, into dressing salad bowl, removing heavy center stalks from lettuce. Toss well. Serve on individual plates with a large spoonful of basil shiitake as a topping.

Fresh Cranberry Relish

6 Servings

- 1 lb Cranberries
- 1 Orange, unpeeled
- 1 Orange, peeled
- 1 c Granulated sugar
- 2 T Grand Marnier (or cognac)

PICK OVER THE CRANBERRIES and wash the unpeeled orange. Coarsely chop the oranges. Place everything in the bowl of a food processor fitted with a steel blade. Process until the oranges are in small pieces.

Taste and adjust the flavoring if needed, adding more sugar or liqueur. Cover and refrigerate until ready to serve.

Frontier Fudge

5 Servings

1/2 c Butter
12 oz Evaporated milk
4 c Sugar
10 oz Large marshmallows
2 oz Unsweetened chocolate
-chopped
12 oz Semisweet chocolate chips
12 oz Milk chocolate, chopped
1 T Vanilla
2 c walnuts (or pecans), Chopped

Makes 5 pounds

In 4-6 quart heavy metal pan, cook butter, evaporated milk, and sugar over medium-high heat until sugar is dissolved. Heat to boiling. Turn heat to low, cover and continue boiling for 5 minutes without stirring. Turn heat to warm and stir in marshmallows until dissolved. Add each kind of chocolate in turn, stirring until melted. Stir in vanilla and nuts. Pour into lightly buttered 9x13-inch pan. Let stand until firm, about 8-10 hours, before cutting.

Frozen Cranberry Salad

8 Servings

1 cn Sweetened condensed milk

1/4 c Lemon juice
16 oz Whole berry cranberry sauce
20 oz Crushed pineapple, drained
1/2 c Walnuts, chopped
9 oz Cool Whip
Lettuce leaves

In a large bowl, combine sweetened condensed milk and lemon juice. Stir in cranberry sauce, pineapple and nuts; fold in whipped topping. Spread in 9x13" pan. Freeze until firm. Remove from freezer 10 minutes before serving. Serve on lettuce leaves. Return leftovers to freezer.

Frozen Fruitcake Salad

6 Servings

1 c Sour cream
2 oz Cool whip, thawed

1/2 c Sugar
2 T Lemon juice
1 t Vanilla
13 oz Crushed pineapple, drain
2 Bananas, diced
1/2 c Red Candied cherries, chop
1/2 c Green Candied cherries, chop
1/2 c Nuts, (pecans or walnuts)

Mix all together well, turn into a mold and freeze. Let stand 10 minutes before serving.

Fruit Filling For Japanese Fruitcake
Categories: Christmas, Desserts
8 Servings

2 T Flour
1 Juice of 3 lemons
1 c Sugar

1 cn Pineapple (20 oz) *
2 Egg yolks
1/2 c Pecans, Chopped

* - pineapple should be crushed & drained.

Combine all ingredients in top half of a double boiler over, not in, simmering water and cook, stirring frequently, until mixture thickens. It should be quite thick. Remove from heat and allow to cool, stirring occasionally.

Fruit Vinegar

6 Servings

2 c (no sugar added), Frozen-Berries
3 T Sugar
4 c Vinegar (white, cider or rice)

Put fruit into 6 cup GLASS jar. Sprinkle with sugar then pour on vinegar. Cover with lid and let stand for 2 weeks. Strain through double-thickness cheesecloth. Discard fruit. Pour vinegar through funnel into clean bottles and seal.

Fruit-Flavor Popcorn Balls

48 Servings

- 1 c Light corn syrup
- 1/2 c Sugar
- 1 sm Jello, any flavor
- 1/2 lb Salted peanuts, coarse chop
- 9 c popcorn, Popped

Bring syrup and sugar to a boil. Remove from heat and add Jell-O Gelatin, stirring until dissolved. Add peanuts and pour over popcorn, mixing well. Quickly form into 1 1/2" balls. Makes about 4 dozen.

Fruited Shortbread Cookies

36 Servings

- 2 1/2 c Flour
- 1 t Cream of tartar
- 1 1/2 c Confectioners sugar
- 1 9 oz box Nonesuch mincemeat
- 1 t Vanilla
- 1 t Baking soda

1 c Butter,softened
1 Egg

1. Preheat oven to 375F.
2. Combine flour, soda, and cream of tartar.
3. In a large bowl, beat butter and sugar until fluffy. Add egg. Stir in vanilla and crumbled mincemeat.
4. Add dry ingredients. Mix well-batter will be stiff.
5. Roll into 1 1/4" balls. Place on ungreased cookie sheet, flatten slightly.
6. Bake 10-12 minutes or until lightly brown. Cover with a glaze of confectioners sugar, milk and vanilla while still warm.

Fudge A La Louise

4 c Sugar
3 Squares dark baking
-chocolate
1 1/3 c Milk
2 T Butter,plus extra for
-greasing platters
1 c nuts,Chopped
1 1/3 t Vanilla

In a heavy saucepan mix together the sugar, chocolate, and milk. Place the pan over high heat and stir constantly until the chocolate is melted and the sugar is dissolved. Bring to a full boil, and lower the heat so the candy continues to boil gently, not vigorously. Stir no more. Put a candy thermometer into the center of the mixture and cook until the temperature reaches exactly 232 F. Meanwhile, butter a large platter (turkey size) and a flat pan about 11 by 13 inches. When the fudge reaches 232 F., pour it into the readied platter - do not scrape the pan, but let it drip out. Dot with 2 tablespoons butter and let the mixture cool until the platter feels cool underneath. Add vanilla. Take a large slotted spoon and start to stir the liquidy mixture - it will take about 15 or 20 minutes. You will see a steady change from dark to light color, from glossy to dull, from liquid to solid. When the fudge begins to get dull, add the nuts and mix in thoroughly. Put fudge into the large buttered pan and press into shape with the flat of your palms. Cut into squares

Gail's Easy Cheese Spread

Categories: Appetizers,Cheese,Gifts,Pat

1 Servings

2 lb Pk Velveeta Cheese

1 c Mayonnaise,NOT salad-dressing

1 c Horseradish,undrained

Melt Velveeta in top of double boiler. Take off stove and add mayonnaise and horseradish. Mix well and pour in containers. Refrigerate. Will keep for a long time. Makes nice Christmas gifts if packaged in appropriate containers, such as cheese crocks.

Garden Herb Bread

8 Servings

REGULAR LOAF =====

2 c White Bread Flour

1 T Dry Milk

1 T Sugar

1 t Salt

1 t Chives

1 t Marjoram

1 t Thyme

1/2 t Basil

1 T Butter
 3/4 c Water
 1 t FAST RISE Yeast OR
 2 t ACTIVE DRY Yeast
 LARGE LOAF SERVINGS =====
 3 c White Bread Flour
 2 T Dry Milk
 2 T Sugar
 1 1/2 t Salt
 1/2 T Chives
 1/2 T Margoram
 1/2 T Thyme
 1 t Basil
 2 T Butter
 1 1/4 c Water
 2 t FAST RISE Yeast OR
 3 t DRY ACTIVE Yeast

This bread tastes like stuffing! It is WONDERFUL!!!!

1. Use dried herbs that are flaked and not ground. If using ground, reduce the amt. by half. If using fresh herbs, double the recipe.
2. This recipe can be made with the regular, rapid, or delayed time bake cycles.

Garlic-Almond Spread

12 Servings

3 T Almonds
 12 Cloves garlic,peeled
 3 T Peanut oil
 8 oz Cream cheese,at room temp
 1/4 c Our cream
 1 t Worcestershire
 1 t Dijon mustard
 2 t Chopped parsley,fresh---->
 1 t Dry rosemary
 2 Shallots,chopped

Salt and pepper, to taste
1/3 c Heavy cream

Toast almonds in a 325 oven for 10 min. chop. Lower heat to 275 and bake the garlic in the oil. You might want to cover it to prevent browning. Let the garlic cool, then blend it along with the oil in a f/p. Add cream cheese, sour cream, worcestershire, and mustard, blend well. Add nuts, parsley, rosemary, shallots, salt, and pepper, blend again. Remove from f/p and place in a mixing bowl. Whip the cream and fold into the mixture. Pour into serving bowl and chill for 2 hrs. Serve at room temp.

Gift Christmas Kuchen

2 Servings

1 pk Active dry yeast
1/4 c Sugar
1/4 c water (105F-to-115F), Warm
3/4 c Butter, at room temperature
1 Lemon, Grated peel only
- (no white attached)
1 Orange, Grated peel only
- (no white attached)
1/2 t mace, Dried
1 1/2 T coriander, Ground
- or anise seed

- 1 t Salt
- 2 Eggs, at room temperature
- 2 1/2 c Bread flour (or more)
- 3/4 c milk (105F-to-115F), Warm

PREHEAT OVEN TO 350F. Dissolve yeast and 1 teaspoon sugar in warm water. Beat 1/2 cup butter in food processor until light. Gradually add remainder of sugar as you beat butter. Add lemon and orange peels, mace, coriander and salt. Add yeast mixture. Add eggs, 1 at a time, beating well after each addition, and then milk. Add enough flour, 1/2 cup at a time, to make soft dough. Knead dough until elastic and smooth. Place dough in oiled plastic bag or oiled bowl and turn to coat. Seal or cover with plastic wrap and let rise at room temperature until doubled, about 1 hour. Turn out dough on floured surface, punch down and cut into 2 pieces. Shape each into rectangular loaf and place on greased baking sheet. Melt remaining 1/4 cup butter and use to lightly brush tops of loaves.

TO PRESENT AS A GIFT: Make paper ribbon strips the width of your gift ribbons and tie the bread loosely with the paper strips; secure with paper clips, leaving enough room for the breads to rise. The paper will leave marks for the position of the gift ribbons. Cover the loaves with plastic wrap and let rise in a warm place until doubled, 30-to-40 minutes. Bake loaves about 30-to-45 minutes. Remove and place on a rack to cool. Remove the paper strips. Replace strips with bright ribbons.

Makes 2 Loaves

Gingerbread Men

60 Servings

- 1 c Shortening
- 1 c Sugar
- 1/2 t Salt
- 1 Egg
- 1 c Molasses
- 2 T Vinegar
- 5 c flour, Sifted
- 1 1/2 t Soda
- 1 T Ginger
- 1 t Cinnamon
- 1 t Cloves, ground
- Raisins

Thoroughly cream shortening, sugar and salt. Stir in egg, molasses and vinegar. Beat well.

Sift dry ingredients; stir into molasses mixture. Chill about 2 hrs. On lightly floured surface roll to 1/8" thickness. Cut with cookie cutter.

Place 1" apart on greased cookie sheet. Make eyes and buttons with raisins. Bake in moderate (375 deg.) oven for about 6 minutes. Cool slightly and remove from sheet. Allow to finish cooling on wire racks. Store in tightly covered tin. Keeps well for 3-4 weeks.

Glittering Snowflakes

60 Servings

- 2/3 c Butter (or margarine)
- 1 3 oz pkg. cream cheese
-softened
- 1 3/4 c All purpose flour
- 3/4 c Sugar
- 1 Egg yolk
- 1/2 t Baking powder
- 1/2 t Vanilla
- 1/2 t lemon peel, Finely Shredded

"For a smooth glaze, dip the surface of the cookie into the icing. Then turn the cookie right side up and clean away the excess icing on the edges with a small spatula."

Powdered sugar icing Edible glitter or colored sugar

Beat margarine or butter in a large mixing bowl with an electric mixer on medium to high speed for 30 seconds. Add softened cream cheese. Beat till combined. Add about half of the flour, the sugar, egg yolk, baking powder, vanilla, and lemon peel. Beat till thoroughly combined. Beat or stir in remaining flour. Divide dough in half. Cover and chill 2 hours or till easy to handle.

Roll each half of dough into 1/8" thickness. Using a 2 to 3 inch snowflake cookie cutter, cut out dough. Place cookies 1/2 inch apart on an ungreased cookie sheet. Bake in a 375 oven about 5 minutes or till edges are firm. Cool on wire rack. Frost with powdered-sugar icing and sprinkle with edible glitter or colored sugar. Makes about 60

Powdered sugar icing: Stir together 1-1/2 cups sifted powdered sugar, 1/4 tsp. vanilla, and 1 to 2 Tbsp. milk till of spreading consistency.

Note: The 2 and 3 inch snowflake cutters and edible glitter are available by mail from Maid of Scandinavia, 3244 Raleigh Ave., Minneapolis, MN 55416; 1-800-328-6722

Glorious Golden Fruitcake

4 c Unbleached Flour,Sifted
1 1/2 t Baking Powder
1/2 t Salt
2 c Butter (Or Regular
-Margarine)
2 1/2 c Sugar
6 Eggs,Lg
1/4 c Milk
4 c Walnuts,Chopped
1 c Golden Raisins
1/2 c Candied Pineapple,Chopped
1/2 c Red Candied Cherries,Chopped
1/2 c Green Candied Cherries,Chop
1 T Lemon Rind,Grated
Pineapple Glaze
Pecan Halves

Sift the flour, baking powder and salt together and reserve 1/4 c of the flour mixture. Cream together the butter and sugar until light and fluffy, using an electric mixer at medium speed. Add the eggs, one at a time, beating well after each addition. Add the dry ingredients alternately with the milk, beating well after each addition. Combine the walnuts, raisins, pineapple, candied cherries, lemon rind and the 1/4 cup of reserved flour mixture until all are very well coated. Stir into the batter. Spread the batter in a greased and wax-paper lined 10-inch tube pan. Bake in a 275 degree F. (That is correct, 275 degrees F.) oven for 2 hours and 45 minutes or until done. Cool in the pan for 30 minutes before removing to a wire rack to completely cool. Wrap the fruitcake tightly in foil. Store in the refrigerator up to 4 weeks. When ready to serve or to make a gift of it, prepare the Pineapple glaze, and frost the top of the cake, letting the glaze drip down the sides. Decorate with the pecan halves.

Makes one 5 lb fruit cake. PINEAPPLE GLAZE:

Combine 1 cup of sifted confectioners' sugar and 2 T of pineapple juice, mixing until smooth.

Grand Marnier Apricot Stuffing

1 Servings

- 1 c Dried apricots,diced
- 1 1/2 c Grand Marnier
- 4 c Chicken broth
- 2 c Celery,coarsely chopped
- 1 Yellow onion,chopped
- 1 lb Turkey sausage
- 1 lb Herb stuffing mix
- 1 c Apple pieces,slivered
- 1/2 t thyme,Dried
- black pepper,Fresh Ground

Place apricots and 1 cup Grand Marnier in a small saucepan, and heat to boiling. Remove from the heat and set aside. Heat chicken broth to boiling. add celery and onion. Simmer 20 minutes or until tender. Cook the sausage in the microwave oven and chop fine. In a large

mixing bowl, combine stuffing mix, apricots with liquid, sausage, slivered apples, onion, celery and broth. Stir to combine. Add remaining Grand Marnier. Stir well to moisten stuffing. Season with thyme and pepper to taste. Makes enough for 21-24 pound turkey.

Grandma Ruby's Fabulous Fudge

6 Servings

3 pk Chocolate chips
1/2 lb Butter (or margarine)
10 oz Miniature marshmallows (1
-package)
2 c nuts, Chopped
4 1/2 c Sugar
1 lg Can evaporated milk
1 T Vanilla

Combine chocolate chips, butter, marshmallows and nuts. Blend sugar with evaporated milk and cook at a rolling boil for 6 minutes. Remove from heat and add vanilla. Pour immediately into bowl with first four ingredients and stir until well-blended. Pour into buttered pans and let stand 24 hours in cool place. Makes five pounds.

Great Ghost Pumpkin Cookies

25 Servings

- 2 c Flour
- 1 c Quick oats, un-cooked
- 1 t Baking soda
- 1 t Cinnamon
- 1/2 t Salt
- 1 c Butter (or margarine)
-softened
- 1 c Brown sugar, packed
- 1 c Granulated sugar
- 1 Egg, slightly beaten
- 1 t Vanilla
- 1 c Libby's solid-pack pumpkin
- 1 c Semi-sweet morsels

Servings: 25

Preheat oven to 350 degrees. Combine flour, oats, baking soda,

cinnamon and salt; set aside. Cream butter; gradually add sugars, beating until light and fluffy. Add egg and vanilla; mix. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels.

For each cookie, drop 1/4 cup dough onto lightly greased cookie sheet; spread dough into a ghost shape using a thin metal spatula. Or make a quick ghost pattern of heavy paper. Make 2 or three poses for realism. Bake 20-25 minutes, til cookies are firm and lightly browned. Remove from cookie sheets; cool on racks. Spread with white royal icing. Trim brown face features with tube-icing.

Yields 19-20 large cookies.

Greek Spinach Triangles

50 Servings

1 c Butter, or margarine*
1 pk Phyllo pastry
2 Eggs, beaten
1 Onion, finely chopped
8 oz Cream cheese, cut in chunks
1/4 t Pepper
1/2 lb Feta cheese
20 oz Frozen spinach, Chopped

* To cut calories, you may use butter-flavored cooking spray in place of the butter.

Cook spinach according to directions and drain well. Mix all ingredients except butter and pastry. Refrigerate mixture at least 1 hour.

Open package of dough and cut a strip 2" wide, cutting through all layers. Cover remaining dough with a damp cloth to keep from cracking.

Separate dough so that you have 2 sheets for each triangle. Brush the dough with melted butter and put 1 rounded teaspoon spinach mixture at the top of the strip. Fold pastry over like folding a flag. Place on well-buttered baking sheet and brush top with butter. Bake at 375 deg. for 20 min. Serve warm.

To freeze the triangles before cooking, butter both sides of triangle and wrap well. Bake when needed.

Green Beans New Southern Style

12 Servings

3 lb Green beans, fresh

Salt

Water

6 Bacon, Slices

1. Wash beans, snip off ends. Drop into salted boiling water, reduce heat and cook until barely tender. Turn out into a colander and immediately rinse under cold water to stop cooking process.

2. Cook the bacon over low heat in a deep heavy pot until crisp. Remove bacon, drain on paper toweling, and crumble.

3. Pour off and discard all but 2 tablespoons bacon fat from pot. When ready to serve, heat bacon fat, add beans, and fork-stir until heated. Stir in crumbled bacon and serve at once.

Grilled Eggplant Salad With Onion And Cucumber

8 Servings

2 Small eggplants*
2 T Salad oil (approx)
1 Medium European cucumber**
1 Sm red onion, thinly sliced
1/2 c Cider vinegar
2 T brown sugar, Firmly Packed
1/2 t Salt

* - end trimmed, cut into 3/4" thick slices

** - thinly sliced

1. Lightly brush eggplant slices with oil and put them on a tray.
2. On a barbecue with lid, place grill 5-6" over a solid bed of hot coals (you can hold your hand at grill level only 2-3 seconds). When grill is hot, rub it lightly with a paper towel dipped in salad oil.
3. Lay eggplant slices close together on grill. Cover barbecue, open drafts, and cook until slices are well browned and soft when pressed, 15-20 minutes; turn, as needed, with a wide spatula. Return slices to

the tray. If slices are cooked ahead, cover and chill up to a day.

4. In a bowl, cover cucumber and onion slices with ice water. Quickly squeeze slices to bruise lightly, then cover and chill 30 minutes to 1 hour; drain. In bowl, mix cucumber, onion, vinegar, sugar, and 1/2 teaspoon salt. If made ahead, cover and chill up to 4 hours. Coarsely chop eggplant and spoon onto a rimmed platter; top with cucumber and onion mixture. Add salt to taste.

Hard Candy

1 Servings

STIR TOGETHER BEFORE HEATING

- 2 c Cane sugar
- 2/3 c Light Karo
- 3/4 c Water
- 1 t Oil flavor* & color
- 1 t Or more citric acid**

Have color/flavor/citric acid ready when finished cooking! *More or less, some flavors are stronger than others. **Put citric acid in fruit-flavored candies for tartness. TEST YOUR THERMOMETER EVERY DAY! To test: Place it in cold water & bring to boil. If water boils at- say 210 instead of 212, reduce cooking time 2 degrees. ***I use a TAYLOR thermometer. Wilton sells them now. Spray *PAM in molds & on surface. Not too much & only once per session. USE A THIN PAN, NOT HEAVY! Candy must set a few minutes in the pan & the temp will rise, burning the candy in a thick pan. Bring mixture to boil. Put lid on for 3 minutes <to wash down sugar crystals>, add thermometer & DON'T STIR. When therm. reaches 285-290D. remove pot from stove. Wait for temp. to lower below 260^ before adding color/flavor/citric acid. <Will cook flavor out if too hot.> Cover pan after adding citric acid so it won't fade the taste. I add about 2 ts citric acid.

DON'T STIR! Use the tiny vials of Lorann oils. Avail. in cake supply shop or drug store.

Pour the cooked candy into a candy funnel <holds entire recipe. That's the quickest way to get it in molds before it cools & hardens.

Harrod's Christmas Pudding

1/2 lb butter plus about, Unsalted
2 t Butter, for greasing molds
1 1/3 c Dark brown sugar
3 Eggs, beaten
3 T Dark corn syrup
2/3 c Self-rising flour
1 pn Salt
1/2 t cinnamon, Ground
1/2 t nutmeg, Freshly Grated
1/2 t Apple pie spice
1 Lemon, juice of
1 Orange, fine grated rind of
1 Lemon, fine grated rind of
4 c Fresh bread crumbs
1 1/3 c Golden raisins
1 1/3 c Raisins
1 1/3 c Currants
1/3 c mixed citrus peel, Chopped- (2 ounces)
1/4 To 1/2 cup brandy

Thickly butter and dust with flour two 1-quart molds (or dome-shaped china, ceramic or glass bowls). Set aside. Beat the 1/2 lb. butter until soft. Add sugar and beat until fluffy. Gradually beat in the eggs and syrup.

Sift flour with salt and spices; fold into the butter mixture with the lemon juice, grated rinds, bread crumbs, fruits, mixed peel and brandy.

Spoon mixture into the 2 prepared molds. If molds don't have lids, cover each with a circle of waxed paper, then a piece of foil pleated across the center and securely tied in place. Leave overnight in refrigerator.

Put molds in a large saucepan with enough water to come halfway up the sides of the molds. Cover and steam for 5 hours; remove from the water.

Let cool completely, then cover with a clean piece of waxed paper and a pudding cloth (muslin or closely woven cheesecloth) secured with a string and ends of the cloth tied in a knot over the pudding mold. Leave in the refrigerator to mature before using. Before serving, steam about 3 hours. Remove from mold.

Hartshorn German Christmas Cookies

1 Servings

2 c Sugar
1/2 t Salt
1 1/8 c Shortening
2 Eggs
1 c Milk
1 T Hartshorn ***
1/2 c water, Boiling
2 t Vanilla
Flour to stiffen
1 oz Anise seeds

* Hartshorn can be obtained at your pharmacy. It is ammonium crystals

1. Mix sugar, salt, shortening, eggs, and milk. 2. In a separate bowl, dissolve the Hartshorn in the boiling water. Make sure it is completely dissolved. 3. Add vanilla and anise seeds to the sugar mixture. 4. Add hartshorn mixture to sugar mixture. 5. Add enough flour to the sugar mixture to stiffen and not to be sticky. It may require 4-5 pounds! 6. Roll out dough on floured surface, and cut with cookie cutters. 7. Bake immediately after mixing in a moderate oven (325-350F) for

10-15 minutes.

This entire recipe will make between 180-220 cookies.

Hauntingly Good Popcorn

Categories: Snacks,Popcorn,Holidays

1 Servings

6 c popcorn *,Popped
1/2 c Dried apple slices,cut
1/2 c cranberries,Dried
1/4 c Raisins
1/4 c Walnuts,chopped
1 T Brown sugar
1 t Pumpkin pie spice
1/4 t cinnamon,Ground

* can use 1 bag of microwave popcorn. Do not use lite or air popped popcorn as seasonings will not stick to it. In large bowl, toss together popcorn, dried apples, dried cranberries, raisins and walnuts. In small bowl combine brown sugar, pumpkin spice and cinnamon. Add to popcorn mixture and toss until popcorn is coated!!

Holiday Baked Oysters

6 Servings

INGREDIENTS

- 4 c Firm white bread (Italian or -French (or sourdough))
- 1/2 c Butter
- Salt and cayenne pepper
- 1 pt Raw oysters, well-drained
- 1 T Lemon juice
- 1 sm Onion, grated
- 1/2 c Whipping cream

Remove the crusts from the bread. Cut the bread into quarter-inch cubes; in a large skillet, melt half the butter. Add 2 cups of bread cubes and toss over LOW HEAT until they're golden-brown. Sprinkle the cubes lightly with salt and cayenne, stirring constantly.

Brown the remaining cubes in the remaining butter. Sprinkle again with the cayenne and the salt.

Cover the bottom of a 2-quart baking dish with 1/3 of the bread cubes; top the bread evenly with half the oysters, sprinkle with salt and cayenne, half the lemon juice and half the onion. Cover with 1/3 of the bread cubes and sprinkle with salt, cayenne, the rest of the lemon juice and the onion. Pour in the cream, and top with the last third of the bread cubes. Sprinkle with paprika to

make pretty.

Bake at 325 degrees for 25 to 35 minutes and serve *immediately*.

Holiday Brie

30 Servings

1 c Cranberries, fresh, chopped
1/2 c Pears, peeled, chopped
2 T Honey
1 T Currants
1/4 t Pumpkin pie spice
3 T Cranberry juice cocktail
2 T Red wine vinegar
2 t Lemon juice
15 oz Brie, round; fully ripened

Combine first 8 ingredients in a heavy saucepan; bring mix to a boil over medium-high heat. Cover, reduce heat, and simmer 30 minutes, stirring frequently. Uncover and cook an additional 5 minutes or until mix is thickened, stirring frequently. Cool mix to room temperature. Cut circle in top rind of cheese, leaving an 1/4" border of rind. Carefully remove center circle of rind from cheese, leaving border intact. Place Brie on an ovenproof serving platter. Spread cranberry mix over top. Bake at 350 for 12-15 minutes or until cheese is bubbly. Serve immediately with melba rounds or sliced apples and pears. 30 appetizer servings.

Holiday Fruit Bars

8 Servings

- 1 1/3 c Unbleached Flour, Sifted
- 3/4 t Baking Powder
- 1/4 t Salt
- 1/2 c Brown Sugar, Firmly Packed
- 1/2 c Butter (Or Regular
-Margarine)
- 2 T Water
- 3 Eggs, Lg
- 1/4 c Brown Sugar, Firmly Packed
- 1/4 c Butter (Or Margarine), Melted
- 1/2 c Raisins
- 1/2 c Golden Raisins
- 2 T Red Candied Cherries, Chopped
- 2 t Lemon Rind, Grated
- 1/8 t Allspice, Ground
- 1/8 t Cinnamon, Ground

Stir the flour, baking powder, and salt together in a mixing bowl. Mix in the 1/2 c brown sugar and then cut in the 1/2 c butter with a pastry blender or two knives until the mixture is crumbly. Stir in the water and press the mixture into the bottom of a 13 X 9 X 2-inch baking pan. Bake in a preheated 350 degree F. oven for 15 minutes or until golden brown. Meanwhile beat the eggs in a bowl until well blended, using an electric mixer at medium speed. Beat in the 1/4 cup of brown sugar and 1/4 cup of melted butter and blend well. Stir in the raisins, both kinds, the candied cherries, lemon rind, and spices. Spread the mixture over the baked crust. Bake in the 350

degree F. oven for 15 more minutes. Cool in the pan on a wire rack and when cool cut into 24 (2 X 1 1/2-inch) bars.

Makes 24 bars.

Holiday Muffin Mix

1 Servings

- 5 c All purpose flour
- 1 c Whole wheat flour
- 1 1/2 c Sugar
- 1 c nonfat dry milk, Instant
- 1/4 c Baking powder
- 2 t Salt
- 1 T Cinnamon
- 1/2 t Cloves

Light spoon flour into measuring cup; level off. In large bowl, combine all ingredients; blend well. Store in airtight container at room temperature or in a cool dry place. For gift giving measure 2 cups mix (by dipping cup into mix and leveling off), and place in an airtight container or zipper-topped storage bag. Be sure to include recipe for Holiday Muffins. Holiday Muffins: 2 cups Holiday Muffin Mix 2/3 cups water 1 egg, slightly beaten 1/4 cup oil Heat oven to 400 degrees. Grease bottoms only of 12 muffin cups or line with paper baking cups. Place muffin mix in medium bowl. Add water, egg and oil. Stir until dry ingredients are just moistened. Do not overmix. Fill greased muffin cups approximately 1/2 full. Bake at 400 degrees for 10 to 15 minutes or until toothpick inserted in center comes out clean. Immediately remove from pan. Serve warm. Makes 12 muffins.

Holiday Pumpkin Pie

8 Servings

FILLING =====

- 3/4 lb Tofu, firm
- 2 c Pumpkin, pureed, cooked
- 3/4 c FruitSource
- 2 T Molasses, sorghum or cane
- 1 1/2 t Cinnamon, ground
- 3/4 t Nutmeg, grated
- 3/4 t Ginger, powdered
- 1/2 t Mace
- 1/4 t Sea salt

SWEET CRUST =====

- 1/2 c Pastry flour, whole-wheat
- 1/2 c Flour, unbleached white
- 3 1/2 T Soy margarine, cut into bits
- 1/4 t Nutmeg, grated
- 1 ds Salt(opt)
- 3 T Water, ice

1. Place flour, margarine, nutmeg and salt in a food processor and process 10 seconds to a cornmeal texture. With processor running, add 1-1/2 T. ice water. Add remaining water slowly, and stop the machine as soon as the dough begins to form a ball. Tiny pieces of margarine should be visible in dough.

2. Form the dough into a ball and flatten into a thick dish. Flour your work surface and rolling pin and roll dough from center out to sides, turning into a perfect circle about 10 inches in diameter.

3. Place the rolling pin in the center of the dough. Fold half over

the pin and transfer to a 9-inch pie plate, fold the rough edges under neatly or trim them. Cover pie plate with a slightly damp kitchen towel and place in the refrigerator.

4. Preheat oven to 350'.
5. Blend ingredients for filling until smooth and creamy in a blender or food processor. Pour into pie shell and bake for 1 hour.
6. Chill and serve.

Holiday Spice Potpourrie

6 Servings

- 4 Oranges
- 4 Lemons
- 1/2 c Whole cloves
- 1/2 c Whole allspice
- 10 Cinnamon Sticks, broken
- 10 Bay leaves, crumbled
- 8 oz Decorated jelly jars with
-bands & lids

Using a vegetable peeler, peel fruit carefully, removing only the peel, not any of the white pith. cut or tear into one inch pieces.

Spread peel on paper towel lined pan. place in preheated oven to 175, or set oven to WARM. dry in oven for 1 1/2 hours, tossing occasionally. Peels should be leathery and/or slightly crunchy. spread peels on dry paper towels and let air dry for 24 hours.

Combine with remaining ingredients. fill jars with mixture, place lids on and screw bands on tightly. 3 or 4 half pint jars.

To use: remove lid and leave band on for decoration to fragrance a room. OR put one Tblsp into a jar and fill jar with boiling water to release fragrance.

Home-Made Vanilla Extract

- 2 Whole vanilla beans
- 1 1/2 c Vodka (the cheap-o stuff
-works just fine)
- 1/2 c Water
- 1 c Granulated sugar

In a 3 cup glass container with a tight fitting lid, combine vanilla beans with the vodka. Cap and allow to "steep" at room temperature for three weeks. Remove vanilla beans and strain liquid through a cheesecloth, if necessary. In a medium saucepan, combine water and sugar, stirring constantly, until it comes to a boil and sugar dissolves. Remove from heat and cool. Stir into vodka that has been strained. Pour mixture into a bottle; cap and allow to sit at room temperature one month. 2 cups vanilla extract

Hot Yeast Rolls

30 Servings

2 pk Active dry yeast
1 T Granulated sugar
1/4 c Water, very warm
1/4 c Butter, cut into small pieces
2 c Milk, warm
6 c Flour, all-purpose
1 t Salt
1/4 c Butter, melted

1. In a large bowl sprinkle yeast and sugar over warm water (should feel comfortably warm when dropped on wrist) and allow to stand until bubbly, about 10 minutes.
2. Combine butter and milk in top of double boiler over simmering water until butter has melted and milk is warm. Add to yeast mixture and stir until blended. Mix in 2 cups of the flour, 1 cup at a time, and beat well to form a spongy dough. Cover and let rise in a warm place until double in bulk, about 1-1/2 to 2 hours. Stir down with wooden spoon, then add about 3 more cups of flour to form a moist dough that is firm enough to turn out onto a well-floured board.
3. Dip hands in flour and knead dough until smooth and nonsticky, adding additional flour as needed. The dough should be velvety-smooth.
4. Form into a ball and place in a well-buttered, warm mixing bowl. Turn ball of dough so that entire surface of dough is coated with softened butter. Cover and again place in a warm place until double in bulk, about 1 hour.
5. Punch dough down, turn out onto a lightly floured board, and let rest for about 5 minutes.

6. Roll out to a thickness of about 1/2 inch cut with a floured knife first into approximate 2-inch squares, then into triangles. Roll up from wide side to point and place on baking sheet about 1/4 inch apart. When all are prepared, brush with melted butter and again let rise until about double in bulk, about 30 minutes.

7. Bake in a preheated 350°F. oven until lightly browned, 25 to 30 minutes, depending on size. To test for doneness gently tap top of roll for a hollow sound or break open one roll to see if it is sufficiently baked in the center.

Iced Ambrosia Drops

8 Servings

1/2 c Butter (Or Regular
-Margarine)
1/2 c Brown Sugar, Firmly Packed
2 Eggs, Lg
1 1/4 c Unbleached Flour, Sifted
1/2 t Baking Powder
1/2 t Salt
1/2 t Cinnamon, Ground
1/2 t Cloves, Ground
1/2 c Raisins
1/2 c Mixed Candied Fruits
1/2 c Dates, Chopped
1/2 c Walnuts, Coarsely Chopped
VANILLA ICING =====
1 c Confectioners' Sugar
1 T Milk
1/2 t Vanilla

Cream the butter and brown sugar together in a medium mixing bowl, using an electric mixer on medium speed, until light and fluffy. Add the eggs, one at a time, beating well after each addition. Sift the flour, baking powder, salt, cinnamon and cloves together. Gradually stir into the creamed mixture. Stir in the raisins, candied fruit, dates and walnuts. Drop the mixture by teaspoonfuls, about 2-inches apart, on greased baking sheets. Bake in a preheated 375 degree F. oven for 8 to 10 minutes or until golden brown. Remove from the baking sheets and cool on wire racks. Frost with Vanilla Icing when completely cool.

Makes 3 dozen.

VANILLA ICING:

Combine all of the ingredients in a small mixing bowl and beat until smooth.

Impossible Pumpkin Pie

8 Servings

16 oz Pumpkin
12 oz Evaporated milk
2 T Butter --OR--
2 T -margarin
2 Egg
3/4 c Sugar
1/2 c Bisquick
2 1/2 t Pumpkin pie spice
2 t Vanilla

Heat oven to 350F Grease pie plate, 10 x 1 1/2". Beat all ingredients in blender on high speed 1 minute or until smooth. If your blender doesn't hold 5 cups, beat the mixture with a mixer on medium speed about 2 minutes or until smooth. Pour into pie plate. Bake 50 to 55 minutes or until knife inserted in center comes out clean. Serves 8.

Irish Creme Fudge (Microwave)

36 Servings

- 1 sm Potato (about 5 ounces)
- 3 T Irish Creme liqueur
- 2 Squares (2 oz) unsweetened
-chocolate
- 3 T Margarine/butter
- 1 lb Powdered sugar,unsifted
-(about 3-1/4 cups)
- 36 Walnut pieces

Line an 8x8x2-inch pan with foil. extending foil over the edges of the pan. Butter foil; set the pan aside. Prick potato 2 or 3 times with a fork. Cook on 100% power (High) for 4-5 minutes or until tender, turning over once. Cool and peel. Mash potato (you should have 1/3 cup). Add liqueur, stir until smooth. Set aside.

In a 2-quart microwave-safe casserole combine chocolate and margarine; cook, uncovered, on High for 1-2 minutes or until almost melted, stirring once. Stir until smooth.

Stir potato mixture into chocolate mixture. Slowly stir in powdered sugar. Stir or knead until smooth. Press into the foil-lined pan. Score into thirty-six 1-1/4-inch squares. Press a walnut piece into each square. Cover and chill until firm. Holding foil at edges, remove the fudge from the pan; cut into squares. Drizzle Designer icing over fudge.

=>Designer Icing -In a small microwave-safe bowl, cook 1 Tbsp margarine/butter on High for 45 seconds or until melted. Beat in 1/3 cup sifted powdered sugar and enough Irish Creme liqueur (1-2 Tbsp) to make an icing of piping or drizzling consistency.

Makes 36 pieces.

Irish Log

10 Servings

- 3/4 c cake flour, Sifted
 - 1/2 t Baking powder
 - 1/2 t Salt
 - 5 Eggs
 - 3/4 c Sugar
 - 2 T Sugar
 - 2 1/2 Unsweetened chocolate
 - 1/4 c Cold water
 - 1/4 t Soda
 - 1 c Confectioners sugar
- FROSTING =====
- 1 pk Dream Whip
 - 1/2 c Milk, cold
 - 1/2 t Mint (or peppermint
-flavoring)
 - 2 ds Green food coloring

Sift flour, baking powder and salt together. Beat eggs until thick and light; beat in 3/4 cup sugar gradually. Add flour mixture all at once; blend gently. Melt chocolate; stir in the water, soda and the remaining sugar until smooth. Add to the batter quickly. Pour into greased waxed paper-lined 15x10" jelly roll pan. Bake for 18 to 20 minutes at 350. Invert the cake on a towel sprinkled with confectioners sugar; remove paper. Trim cake edges. Roll towel and cake; cool for 30 minutes. Beat Dream Whip with milk and mint flavoring until stiff peaks form; beat in food coloring. Unroll cake, discarding towel. Spread cake with Dream Whip. Roll cake again; frost with Dream Whip. Chill until ready to serve.

Japanese Fruitcake With Filling

8 Servings

- 1 c Butter, at room temperature
 - 2 c Sugar
 - 4 Eggs
 - 3 c Flour
 - 1/2 t Salt
 - 3 t Baking powder
 - 1 c Milk
 - 1 T Orange rind, grated
 - 1 t Vanilla
 - 1 t Allspice
 - 1 t Ginger
 - 1/2 c Raisins
 - 1/2 c Pecans, chopped
 - 1 T Flour
 - 1 1/2 c Coconut, grated
 - Candied cherries (opt)
- FRUIT FILLING =====
- 2 T Flour
 - 1 Juice of 3 lemons
 - 1 c Sugar
 - 1 cn Pineapple (20 oz)*
 - 2 Egg yolks
 - 1/2 c Pecans, Chopped

1. Preheat oven to 350°F.
2. Grease and flour 3 9-inch layer cake pans. Cream butter and sugar with electric mixer until soft and fluffy. Beat eggs until light and add to butter-sugar mixture.
3. Sift flour, salt, and baking powder together and add alternately to batter with milk. Stir in vanilla and orange rind; beat well. Spread 2/3 of the batter into 2 of the 3 prepared pans.
4. Add allspice and ginger to remaining batter. Sprinkle 1 tablespoon flour over the raisins and nuts to coat, then add to batter and mix well. Spread spiced batter into remaining third pan.
5. Bake layers at 350°F. for 30 minutes, or until cake tests down and sides shrink from pan. Invert on wire rack and allow to cool.
6. When completely cool, spread fruit filling between layers and

thinly over the top and side of cake, using a flat-bladed knife to spread evenly. (Place the fruit/spice layer in the middle when stacking layers.) Cover top and side of cake with the coconut. Decorate with red and green candied cherries in a wreath design if desired.

Jingle Bell Fudge

64 Servings

12 oz Butterscotch chips
1/2 c Chunky peanut butter
2/3 c Sweetened condensed milk
1/2 c Walnuts (chopped)

Combine butterscotch chips and peanut butter in top of double boiler.

Place over, not boiling water until butterscotch melts; remove from water. Stir until blended; add milk and stir just until blended. Spread in foil-lined 8-inch square pan. Press chopped nuts into surface, if desired, and chill until firm. Cut into 1-inch squares.

Joann's Peanut Brittle

6 Servings

- 1 c Sugar
- 1/2 c Light corn syrup
- 1 ds Salt
- 1 To 1/2 C raw peanuts, Shelled
- 1 T Butter (or margerine (I use
-margerine)
- 1 1/2 t Soda
- 1 t Vanilla

Heavily grease baking sheet or jelly roll pan combine sugar, corn syrup and salt in 3 qt casserole Stir in peanuts. Microwave on high until light brown, 8 - 10 minuts.

Sitr in remaining ingredients until light and foamy. Quickly spread on greased baking sheet. Spread as thinly as possible for more brittle candy.

Kentucky Bourbon Cake

Categories: Cakes,American,Beverages,Holiday

1 Servings

- 2 c Raisins
- 1/2 c Bourbon
- 1/4 c Butter,softened
- 1 1/2 c Sugar
- 5 Eggs
- 4 c Flour,sifted
- 2 t Baking powder
- 1 t Baking soda
- 1 pn Salt
- 1 t Lemon zest,grated
- 1 T Lemon juice
- 1 c Pecans,chopped

Marinate raisins in 1 cup of the bourbon for at least 1 hour, up to 12 hours; drain, reserving both raisins and bourbon. Preheat oven to 350 degrees. Butter and flour a 10-inch Bundt cake pan or other tube-cake pan. Beat together the butter and sugar until light and fluffy. (For best results, use an electric mixer and start beating at a slow speed, gradually increasing to moderate. If you allow this process to take about 15 minutes, the butter will be very pale and look something like whipped cream. This adds lightness to the cake.) Beat in the eggs 1 at a time, beating well after each. In another bowl, sift together 3 3/4 cups of the flour, baking powder, soda and salt. Combine reserved bourbon with the zest and lemon juice. Add dry ingredients to the butter mixture alternately with the bourbon mixture. Toss the remaining 1/4 cup of flour with the drained raisins and the pecans. Fold into batter. Bake about 1 1/2 hours or until the cake tests done. Cool about 10 minutes in the pan before turninout onto a rack. Brush the remaining 1/2 cup of bourbon over the cake while it is still somewhat warm. For long storage, wrap the cake in rinsed cheesecloth that has been thoroughly moistened in bourbon. Then wrap in plastic or foil so that it is airtight.

Leftover Turkey Or Chicken Hash

4 Servings

2 T Butter, melted or chicken
-fat (up to 3T)

1 Onion, thinly sliced

1/2 c Celery, diced

2 c Turkey, cooked, diced
-(up to 3 cups)

SAUCE =====

2 T Turkey (or chicken fat)
-(I would use butter)

3 T Flour

2 1/2 c -Water

1/2 t Savory

1/2 t Salt

1/2 t Pepper

1/4 c Cream

HOT BISCUITS =====

2 c Flour, all purpose

1 T Baking powder

1 t Salt

3/4 c Cream

2 Eggs, beaten

Heat in frying pan 2-3 Tbsp melted butter or turkey or chicken fat. Add thinly sliced onion and diced celery. Heat 5-8 minutes over low heat, stirring often. Add 2-3 cups cooked turkey. Cook 5 minutes over low heat.

Sauce: Brown the chicken fat (I would use butter) and flour well before adding water. Add savory, salt and pepper to taste. When sauce is smooth and creamy, add 1/4 cup cream and any remaining turkey or chicken gravy. Pour over turkey. Simmer 15 minutes, then serve with hot biscuits and pickled beets.

Hot Biscuits: Sift together in bowl, flour, baking powder (no error in amount) and salt. Mix together cream with 2 beaten eggs. Add to flour and mix just enough to moisten; the dough is rather soft and should remain lumpy. Stir as little as possible. Drop by spoonfuls on a greased cookie sheet. Cook 16 minutes at 400F.

Lemon Honey Spread

6 Servings

1 lb Sugar

4 oz Butter

Finely grated rind and the juice from 4 lemons. (try to avoid the white part when grating, as this tends to be bitter), and strain the juice. 4 eggs

Beat the eggs just a little, put all ingredients into a double boiler or a bowl standing in hot water. Cook slowly until thick, checking every now and then to make sure all the water in the bottom pan hasn't boiled away. Should be nice and thick and smooth. Put into HOT jars, and cover when cold.

Lemon-Cheese Pressed Cookies

6 Servings

- 1 c Butter (or margarine)
-softened
- 1 pk (3 ounces) cream cheese
-softened
- 1 c Sugar
- 1 Egg
- 1 t lemon peel, Grated
- 1 T Lemon juice
- 2 1/2 c Flour
- 1 t Baking powder

Cream butter, cheese and sugar until fluffy. Blend in remaining ingredients. Cover, chill 1 hour.

Heat oven to 375. Fill cookie press with 1/4 of dough at a time; form desired shapes on ungreased baking sheet. Bake 8 to 10 minutes or until light brown on edges. About 5 dozen 2-inch cookies.

Lime Jelly

4 Servings

3 c Sugar
1 c Water
6 oz Frozen Limeade, Thawed
2 T Lemon Juice
5 dr Green Food Coloring
2 dr Yellow Food Coloring
3 oz Liquid Fruit Pectin, 1 Pouch

Heat the sugar and water to boiling in a Dutch oven, stirring occasionally. Boil and stir for 1 minute more then remove from the heat. Stir in the limeade concentrate, lemon juice, and food colorings. Add the fruit pectin and skim off the foam. Immediately pour into hot sterilized jars, glasses, or freezer containers. Cover tightly and cool to room temperature. Store no longer than 4 weeks in the refrigerator or 2 months in the freezer.

Makes six 5-oz glasses of jelly.

Macadamia Nut Fudge

1 Servings

- 8 T (1 stick) butter, Unsalted
 - cut up
- 1 c Semisweet chocolate chips
 - (about 6 ounces)
- 1 c Coarsely macadamia n, Chopped
 - (about 4 ounces)
- 1 oz Unsweetened chocolate
 - finely, Chopped
- 1 t Vanilla extract
- 2 1/4 c Sugar
- 1 cn 5-ounce evaporated milk
- 12 Large marshmallows
 - (about 3 ounces)

Butter an 8-inch-square baking pan. Line the bottom of the pan with foil. In a large bowl, combine the butter, chocolate chips, macadamia nuts, unsweetened chocolate, and vanilla. Attach a candy thermometer to a medium saucepan. Add the sugar, evaporated milk, and marshmallows. Bring to a boil over medium heat, stirring constantly to prevent burning. Cook, stirring constantly, until the mixture reaches 238 degrees. Pour the hot mixture into the bowl and let stand for 30 minutes. Stir until the mixture begins to thicken, about 1 minute. Spread evenly in the prepared pan. Let stand until completely cooled. Cover with foil and let stand overnight to allow the flavors to mellow. Invert the fudge and remove the foil. Reinvert and cut into squares. Store the fudge at room temperature in an airtight container. Makes about 2 pounds.

Macadamia-Orange Fudge (Microwave)

2 Servings

- 1/2 c Butter
- 1 1/2 c Sugar
- 5 oz Evaporated milk (1 can)
- 2 c Miniature marshmallows
- 1 Pkge semisweet chocolate
-pieces (6 ounces)
- 3/4 c Macadamia nuts, chopped
- 1 T Orange-flavored liqueur

Line an 8-inch square pan with foil. Melt butter in a glass bowl on HIGH, 1 minute. Stir in sugar and milk. Cook on HIGH for 8 minutes, stirring every 3 minutes. Add marshmallows and chocolate; stir and reheat until smooth. Stir in nuts and liqueur. Pour into prepared pan. Chill until firm. Cut into pieces.

Makes 2 pounds.

Magic Truffles

1 Servings

6 oz Semi-Sweet Chocolate Chips
1/3 c +1 tb Sweetened Condensed
Milk
1 pn Salt
1/2 t Vanilla (Or Rum Extract)

Melt chocolate without stirring in top of double boiler. Remove from heat and add condensed milk, salt and flavoring. Stir only until blended. Press into a block one inch high in wax paper lined pan. Chill until firm. Turn out. Remove wax paper. Cut into serving pieces. Store in airtight container. Makes about 1/2 pound.

Maple Acorn Squash
Categories: Side, New England, Vegetables
8 Servings

4 Med Acorn squash
1 t Cinnamon
1/4 t Cloves
1/4 c Butter
3/4 c Maple syrup
1/2 t Nutmeg
1/2 t Salt
2 Bacon,quartered

A Christmas favorite. Cut each squash in half; remove seeds and fibers. Arrange the halves, cut side up in a large shallow baking pan. In a small bowl, blend together the syrup, cinnamon, nutmeg, cloves, salt, and butter. Spoon about 2 Tbsp of the mixture into the hollow of each squash. Top with a piece of bacon. Add boiling water to pan, about 1 inch deep. Bake in a preheated 350f oven until tender, about 1 hour.

Maple Fudge

6 Servings

1 T Flour

1 c Granulated White Sugar
2 c Maple Syrup
1/4 c Corn Syrup
1/2 c Milk (or Cream)
1 T Butter

Mix flour and sugar in a saucepan. Add maple syrup, corn syrup, and milk. Cook over low heat, stirring occasionally to soft ball stage. (232-236 degrees) Remove from heat and drop butter on top. Cool to lukewarm; beat until glossy look begins to leave. Pour quickly into buttered pan.

Maple Glazed Sweet Potatoes

8 Servings

1/2 c Butter (or margarine)
32 oz Sweet potatoes, drained*

1/4 c Maple syrup
1/2 c Salted sunflower nuts

*Or 2 lbs. fresh sweet potatoes, pared and cooked in water to cover until tender.

1. Place butter in baking dish and place in oven to melt as oven preheats.
2. Prepare potatoes. They should be left whole if small, or cut into 2-inch chunks if large.
3. Turn potatoes in melted butter in baking dish until coated on all sides.
4. Drizzle syrup evenly over potatoes
5. Sprinkle with the sunflower nuts.
6. Bake at 350' for 25-30 minutes or until heated through.
7. Transfer to serving dish.

Marble Fudge

1 Servings

3/4 c Peanut butter, divided
1/4 c Butter, softened
1/4 c Corn syrup

- 1/2 t Vanilla
- 1 c Icing sugar
- 1/4 c Chocolate chips, melted

In small mixer bowl, beat together 1/2 c peanut butter, butter, corn syrup and vanilla. Stir in icing sugar until well blended.

Melt chocolate chips in measuring cup in the microwave or in a small pot on the stove and stir in 1/4 c peanut butter. Gently stir this mixture slightly back into the peanut butter for a marble effect.

Pour into a small pie plate or pan and refrigerate until set. Keep in refrigerator. Cut into squares.

Marry Ellen's Fudge

- 1 Bag semisweet chocolate
-chips
- 1/2 Bag butterscotch chips
- 1 Regular-size can Eagle milk
-(evaporated milk)
- Vanilla extract

Combine all ingredients in a microwave-safe bowl. Microwave for 2 minutes. Stir. Pour into 8 x 8 inch bowl and let cool.

Marshmallow Cream Fudge

6 Servings

- 1/2 c Butter/margarine
- 2 c Sugar
- 1 cn (5 oz.) evaporated milk (2/3
-cup)
- 1 pk (12 oz) semi-sweet chocolate

- morsels
- OR 2 cups milk chocolate
- morsels
- 1 Jar (7-10 oz) marshmallow
- cream
- 1 t Vanilla
- 1 c Nuts, chopped (optional)

Place butter in 9x9x2 inch dish. Heat in microwave on full power for 1 to 1-1/2 minutes or until melted.

Blend in sugar and evaporated milk. Mix well.

Cook in microwave on Level 8 (medium-high) for 15-17 minutes or until soft ball (see note below) stage is reached. Stir mixture frequently during cooking time.

Blend in chocolate morsels, marshmallow cream, vanilla and nuts. Stir until smooth. Chill until firm. Cut into 1-inch squares. Store in airtight container.

NOTE: the soft ball stage is when the candy syrup, when dripped into very cold water, forms a firm ball which does not flatten on removal from water.

Mary Litchfield Grimwood's 1890 English Plum Pudding

- 4 1/2 c All-purpose flour*, sifted
- 4 t Baking powder
- 1 t Baking soda
- 1/2 t Salt
- 2 t Cinnamon
- 1 t Allspice
- 1/2 t Cloves
- 1/4 t Nutmeg

- 1 Box muscat raisins,seeded
- 1 Box seedless nectar raisins
- 1 Box sultanas
- 1 Box currants
- 2 c Finely apples,Chopped
- 1 1/2 c black walnuts and,Chopped pecans,mixed
- 1 lb Good beef suet- Ground
- 2 c Light brown sugar
- 6 Eggs,well beaten
- 1 1/2 c Buttermilk
- 1 c Soft fresh bread crumbs- from homemade-type bread

Grease and flour six 1-pound coffee cans or pudding molds. Sift the 4 1/2 cups flour with next 7 dry ingredients into a large bowl. In a separate bowl, dust the raisins, currants, apples and nuts with 2 tablespoons additional flour.

Mix together the suet, brown sugar, eggs and buttermilk. Add the suet mixture gradually to the sifted dry ingredients, mixing well. Add fruits and bread crumbs; mix until well-blended. (If batter is not stiff, stir in additional flour as needed.) Divide mixture among prepared cans or molds, filling them half full. Cover each with a double sheet of waxed paper and tie down securely.

Pressure cooker: Place hot water in the bottom of a large pressure cooker/canner, using enough to reach a level just below the bottom of a steaming rack. Place cans or molds on the rack. Cover the pressure canner and steam the puddings 20 minutes with the vent tube (or petcock) open. Then attach the automatic pressure control or close the petcock and cook for 50 minutes at 10 lbs. pressure. Remove the pressure cooker from heat. When pressure is completely reduced, open and remove the puddings from the cooker.

Regular steamer: In a large stockpot or boiling water bath canner, add water to come up just below the bottom of the steaming rack. Add puddings, cover and steam for 6 hours, adding water as necessary to keep from boiling dry. It helps if the lid is tightfitting; if not, try putting a weight on the lid to keep it down, or cover the pot rim with a strip of aluminum foil to help the lid fit more tightly.

Mashed Potatoes

- 10 Potatoes,small white rose
- 1 Celery stalk
- 1 Galic clove,large
- 1 Bay leaf
- 8 Peppercorns
- 1/2 c Soy milk
- 2 T Olive oil
- Pepper,freshly ground

Paprika

1. Place potatoes, celery stalks, garlic, bay leaf and peppercorns in a large pot of cold water. Bring to a boil, cover and simmer for 15 to 20 minutes, or until tender. Potatoes are ready when they pierce easily, but do not fall apart.
2. Use a slotted spoon to remove potatoes from water, reserving water for mashing, if needed; leave peppercorns behind.
3. Begin mashing potatoes, incorporating soy milk and adding oil and pepper to taste. Add additional potato water in small increments if potatoes appear too dry.
4. Preheat oven to 375 degrees. Oil a deep casserole and press stuffing down gently into bottom. Top with mashed potatoes and smooth the crust with a spatula. Dust top of potatoes with paprika.
5. Bake for 45 minutes or until potatoes have formed a golden crust.

Maxine's Cranberry Liqueur

8 Servings

24 oz Cranberries, pkgs. fresh
4 c Sugar
3 c Gin, (the most inexpensive)

Chop cranberries in food processor or blender. Put in large lidded jar. Add sugar and gin. Store for 2 weeks, turning or shaking container daily. Strain off cranberries reserve for dessert topping,

or use in cranberry nut bread. (The baking removes most of the alcohol). Decant liqueur into appropriate bottle. Keeps indefinitely.

Meat Loaf Wreath

6 Servings

15 oz Pineapple slices, drain,
-, Reserve Juice
1/2 c Pineapple juice from, Slices
2 lb Ground round
2 Eggs
2 c Fresh bread crumbs
1 T onion, Instant
1 t Salt

1/4 t Garlic powder
1/4 t ginger, Ground
4 Maraschino cherries, halved

Mix the 1/2 c. juice with meat, eggs, bread & seasonings. Make a loaf in the shape of a 9" round ring. (You could use a ring pan or bundt mold to shape it). Put on a flat pan or cooky sheet, decorate the top with pineapple slices & cherries. Bake at 350 for 1 hour.

Meringue Kisses

12 Servings

2 Egg whites, room temperature
1/4 t Cream of tartar
pin Salt
1/2 c Granulated sugar
1/2 t Vanilla extract
4 oz Semisweet chocolate chips

1. Preheat oven to 375 F. Line baking sheet with parchment paper; set aside.

2. In medium bowl, with electric mixer on medium speed, beat egg whites until frothy; add cream of tartar and salt. Beat on high speed until stiff; beat in sugar 1 tablespoon at a time. Add vanilla; fold in chocolate chips.

3. Drop batter by heaping teaspoonfuls onto prepared baking sheet. Place in oven. Turn oven off; leave cookies in oven 5 hours. Variation: Add food coloring for festive holiday touch: green for Christmas; pink and yellow for Easter, etc.

Mexican Fudge

64 Servings

- 4 c cheddar cheese, Shredded
- 4 eggs, Beaten
- 4 oz Can green chillies, Chopped
- 2 t pimiento, Chopped
- 2 Bacon strips, cook, crumble

Combine all ingredients, mixing well. Spread into an ungreased 8" square baking pan. Bake at 350 F for 30 minutes. Makes 64 one inch squares.

Microwave Creamy Fudge

1 Servings

- 1 1/2 c Sugar
- 12 oz Evaporated milk
- 1/4 c Butter (or margarine)
- 2 c Miniature marshmallows
- 12 oz Chocolate chips (2 cups)
- 1 t Vanilla
- 1 c nuts (optional), Chopped

Mix sugar, milk, butter and a dash of salt in a 3 quart microwave safe bowl. Cover loosely with wax paper. Microcook on high 4 minutes.

Uncover, Microcook 10 minutes more, stirring every 3 minutes.

Continue cooking, stirring every 2 minutes, until candy thermometer reads 234 to 240 degrees. (soft ball stage). Stir in marshmallows and chocolate chips and nuts if using. Stir vigorously until creamy and slightly glossy.

Spread in a buttered 11x7 pan. Refrigerate 2 hours or until set.

Microwave Never-Fail Fudge

1 Servings

- 2 1/2 c Sugar
- 1/4 c Margarine
- 2/3 c Evaporated milk
- 7 oz Marshmallow creme
- 6 oz Chocolate chips
- 1/2 oz Baking chocolate

Combine sugar, margarine, milk and marshmallow creme in 2 quart microwave safe bowl. Microcook on high 3 minutes. Stir well.

Continue microcooking 2 to 3 minutes more or until mixture boils. Reduce power to 50% and microcook 5 minutes.

Add chocolate chips and shaved baking chocolate. Stir until melted.
Pour into buttered 8" dish.

Microwave Pecan Brittle

6 Servings

1 c Pecan halves
1 c Sugar
1/2 c Light corn syrup
1/8 t Salt
1 t Butter
1 t Vanilla
1 t Baking soda

Stir pecans, sugar, syrup, and salt together in a 1 1/2 quart glass bowl. Microwave on HIGH 7 to 8 minutes, stirring well after 4 minutes. At the end of 8 minutes, add butter and vanilla. Blend well. Return to microwave and cook on HIGH 1 to 2 minutes more. Remove and add baking soda and gently stir until mixture is light and foamy.

Pour onto lightly greased cookie sheet and let cool 30 minutes to 1 hour. Break into pieces and store in airtight container.

Milk Chocolate And Orange Truffles

21 Servings

- 1/2 c Whipping cream
- 24 oz Milk chocolate (imported)
 - finely, Chopped
- 2 T butter, Unsalted
- 1 1/2 t orange peel, Grated
- Unsweetened cocoa powder
- 2 t Solid vegetable shortening

Line a cookie sheet with foil. Bring cream to simmer in heavy medium saucepan. Reduce heat to low. Add half the chocolate and whisk until melted. Whisk in butter and orange peel. Freeze until chocolate mixture is firm enough to mound on spoon, about 40 minutes.

Drop mixture by rounded tablespoons onto foil-lined sheet, spacing

apart. Freeze until almost firm but still pliable, about 30 minutes. Roll each in cocoa powder. Then roll between palms of hands into ball. Place on same sheet. Freeze until firm, about 1 hour.

Melt remaining half of chocolate with shortening in top of double boiler over simmering water, stirring until smooth. Remove mixture from over water. Grasp 1 truffle between thumb and index finger; roll truffle in melted chocolate, coating completely. Shake to remove excess chocolate. Place truffle on same foil-lined sheet. Repeat with remaining truffles. Refrigerate until coating is firm, about 1 hour.

Dust truffles with cocoa powder, brush off excess. (Can be prepared 2 weeks ahead. Store in refrigerator in an air-tight container.) Let stand at room temperature 10 minutes and serve.

Miniature Cookie Houses

FOR COOKIE HOUSE

=====

4 1/2 c Flour (may need up to 5)
2 t Baking powder
1/2 t Salt
1 c Margarine, room temperature
2 c Sugar
2 Eggs
2 T Milk
2 t Vanilla extract
Egg wash

FOR DECORATING

=====

#5, #7 round and #27 star tip
Three decorating bags
Decorating icing
Colored sugar
Assorted candies
Decorating bag with coupler

Make the cookie dough: Stir or whisk together 4 1/2 cups of the flour, the baking powder and salt; set aside. Cream the butter and sugar until light; add the eggs, milk, and vanilla and beat well. Gradually add the dry ingredients and blend to form a smooth ball of dough. If the dough is sticky, add just enough of the remaining flour to eliminate the stickiness. The dough should not be dry. Divide the dough in half, wrap each ball in plastic and refrigerate for several hours, or until firm enough to roll. Meanwhile, cut cardboard templates for the base and the three parts of the

cookie house.

The dimensions are as follows:

THE BASE: is a circle 6" across (cut 1)

THE SIDE: is a rectangle 2 3/8" x 3 1/2" (cut 2) THE FRONT/BACK: is funny shaped. It's 3" wide and 4 1/4" tall (total height). From the bottom to the beginning of the "roof" section is 2 3/8". At 2 3/8" cut up to form the "roof" top like an upside down "V" (cut 2). Finally cut the ROOF: it's a rectangle 2 3/4" x 4 1/4". Preheat oven to 350 degrees. On a flour-dusted cookie sheet or the back of one jelly roll pan, roll out one ball of dough to 1/8"-1/4" thick. For each house cut one base, two sides, two front/back pieces, and two roof pieces. Lay out the cardboard patterns on the dough, leaving 1 1/2" between them. The layout will depend on the size of your cookie sheet and how many houses you are making. Use a sharp knife to cut around each template, removing excess dough as you cut. Wipe the knife frequently. Repeat the rolling and cutting process to make the remaining pieces. If you want some small trees in front of your house, make them using a cookie cutter. Bake both sheets of cookies at the same time, for 10-15 minutes removing pieces when they are done (preferable to overbake than underbake since we need firm cookies). The cookies may brown, but this is O.K. Transfer immediately to a wire rack to cool completely. Decorate the pieces before assembling the houses. You can do this many ways. Mostly use your imagination. Frost or pipe/apply candies to the "wet" icing. To "sugar-coat" areas, brush on egg-wash (being careful not to touch any piping or decorations); then sprinkle immediately with colored sugar. Tap gently to shake off excess sugar. Set aside to dry for half an hour. Next to assemble houses. Use the #7 icing tip . Pipe a thick line of icing along edges to be put together and "glue" the houses together and on the base. Make sure to do one area at a time and hold until icing sets. Let all set for a few minutes. When icing is firm, do any finishing touches.

MAKES THREE COOKIE HOUSES WITH BASES

Mocha Fudge

30 Servings

1 lb Dark chocolate, broken into
Pieces

1 lb Can sweetened condensed milk

2 1/2 oz Butter

1 T coffee, Instant

1 t water, Boiling

Grease and line lamington pan with foil. Place chocolate, condensed milk and butter in saucepan, stir constantly over low heat until mixture is smooth. Blend coffee and water together until coffee is dissolved, add to chocolate mixture, stir until evenly combined. Pour into prepared pan, refrigerate until set. Cut into squares to serve.

Cover with plastic wrap and refrigerate until required.

Makes about 30.

Mocha Truffles

30 Servings

- 11 1/2 oz Milk chocolate chips
- 1/2 c Whipping cream
- 2 t coffee granules, Instant
- 2 t Coffee-flavored liqueur
- 2/3 c Vanilla wafer crumbs

Melt chips with whipping cream and coffee granules in heavy, medium saucepan over low heat, stirring occasionally. Whisk in liqueur until blended. Pour into pie pan. Refrigerate until mixture is fudgy, but soft, about 2 hours. Shape about 1 T of the mixture into 1 1/4 inch ball by rolling between your palms. Place balls on waxed paper. Place crumbs in a shallow bowl. Roll balls in crumbs; place in petit four or candy cases.

Molded Cheese Treats

1 Servings

8 oz Natural cheddar cheese

Coarsely grate cheese. Place in micro-proof measuring cup. Microwave on medium power until melted., approximately 2 minutes. Pour into Wilton candy molds of your choice (halloween ones are awesome). Place sticks in for lollipops if desired. Refrigerate for 15 to 20 minutes until set. Remove from mold by flexing mold. Keep refrigerated until served.

Monster Munch

1 Servings

- 1 c Dry roast peanuts,unsalt
- 1/3 c Butter (or margerine)
- 1 lb Marshmallows
- 1/2 c Peanut butter
- 3 c Puffed rice cereal
- 1 c Apricots,chopped
- 1 c Raisins

In a large bowl, combine cereal, apricots, raisins and peanuts. In a microwave safe 13x9", melt butter and marshmallows on high for 2 minutes. Stir; add peanut butter cook on high 2 minutes longer. Stir until well blended, add cereal mixture to dish and toss until well coated. Working quickly with greased hand, form into balls, using about 1/2 C mixture, per ball. If mixture begins to harden, cook on high for 30 seconds, or until softened. If desired , mixture may be spread in unbuttered 13x9" dish and cooled and cut into bars.

Makes 1 dozen balls or 2 dozen bars

Mulled Cider

8 Servings

1/2 ga Apple cider
1/4 c Brown sugar
3 Cinnamon
1/2 t Whole cloves
1/4 c Maple syrup

Combine all ingredients in a large kettle. Bring to a boil. Simmer for 5 minutes. Strain to remove sticks and twigs. Serve hot with half a (fresh) cinnamon stick in each cup, if desired. Makes about 2 quarts.

Mustard Sauce

1 Servings

1/4 c Dry mustard
1/8 t Salt
1 Egg
2 T Sugar
1/4 c Cider vinegar
1/2 c Mayonnaise

In small saucepan, combine dry mustard, sugar, salt, vinegar and egg. Cook over low heat 2 to 3 minutes until thickened, stirring constantly. Chill 10 to 15 minutes; stir in mayonnaise. Refrigerate leftovers 3/4 cup.

Neujahrspretzel (New Year's Pretzels)

2 Servings

2 c Milk
2 pk Yeast, Active, Dry
1/2 c Sugar
2 Eggs, Large
1 , Water
1/4 c Almonds, Chopped
1/2 c Butter (Or Margarine)
2 t Salt
7 c Flour, Unbleached
1 c Confectioners' Sugar
1 t Vanilla Extract

Heat milk and butter until very warm (120-130 degrees F.). Mix yeast, salt, sugar, and 1 cup flour. Slowly beat into warm milk. Beat for 2 minutes. Add eggs and 1 cup of flour. Beat for an additional 2 minutes. Add enough flour to form a soft dough. Knead until smooth and elastic, about 5 minutes. Place dough in a greased bowl. Let rise in a warm place until doubled in bulk, about 1 hour. Punch dough down and let rise again until doubled. (1 hour more). Divide dough in half. Shape pretzel as follows: Roll dough into a rope about 30 inches long and 1 1/2 inches in diameter. Cross the ends

leaving a large loop in the center. Flip loop back onto crossed ends to form a pretzel. Repeat with remaining dough. Place pretzels on greased baking sheets. Let rise 15 minutes more. Bake at 375 degrees F for 25 to 30 minutes or until golden brown. Cool on wire racks. Mix confectioners' sugar, water and vanilla to form a thin icing. Spread icing on pretzels and sprinkle with chopped almonds. Makes 2 large pretzels.

New England Cranberry Sauce

1 Servings

4 c Cranberries
1 c Water
2 c Sugar

Mix all ingredients in a saucepan. Heat to boiling, stirring until sugar has dissolved. Cook about 10 minutes, or until berries have all burst and liquid is reduced somewhat. Sauce will thicken more as it cools. A pinch of cinnamon or cloves; a tsp. of lemon or orange zest are optional additions.

Old Fashioned Butterscotch Cookies

30 Servings

1/2 c Butter, melted
1 Egg
3/4 c Brown sugar
1 T Milk
1/2 t Vanilla (or almond extract)
1 1/4 c Flour
1/4 t Salt
1/4 t Baking powder

Melt butter and add brown sugar; dissolve well. Add egg and vanilla. Beat well. Add milk, flour, salt, and baking powder. Mix and drop by teaspoons-full onto a greased cookie sheet one inch apart. Bake 8 minutes or until light brown at 375F.

Old Fashioned Corn Bread

12 Servings

- 1 c flour, Sifted
- 3 t Baking powder
- 1/2 t Salt
- 1 c Yellow cornmeal
- 1 c Milk
- 2 Eggs, beaten
- 1/4 c Honey, or maple syrup
- 1/4 c Butter, melted or bacon dri

Preheat the oven to 425 degrees. Sift together the flour, baking powder, and salt. Add the cornmeal and stir until well mixed. In another bowl combine the milk, eggs, honey or maple syrup, and the butter or bacon drippings. Add the liquids to the dry ingredients and stir just until all are moistened. Pour the batter into an oiled 8 inch square baking pan and bake about 20 minutes or until done in the center and lightly browned. To test for doneness insert a toothpick or cake tester in the center. If it comes out dry the corn bread is done.

Orange Cranberry Bread

6 Servings

- 3 c All-purpose flour
- 1 c Fresh (or cranberries)
 - Frozen
 - chopped
- 3/4 c Granulated sugar
- 1/2 c Walnuts,chopped
- 1 1/2 t Baking powder
- 1/2 t Baking soda
- 1 lg Egg
- 1/2 c Prepared cranberry-orange
 - sauce
- 1/3 c Milk
- 1/4 c Butter (or margarine),melted
- 2 T Apple jelly (or apricot)
 - preserves
 - Whole cranberries,Optional
 - Green candied cherries
 - Optional
 - Confectioners' sugar
 - Optional

Preheat the oven to 350F. Grease a 4-cup fluted ring mold. Stir the flour, chopped cranberries, sugar, walnuts, baking powder, and baking soda in a large bowl to mix well. Beat the egg, cranberry-orange sauce, milk, and melted butter in a second bowl with a wire whisk or

a fork; when thoroughly blended, stir in the flour mixture until just mixed.

Spoon the batter into the prepared mold. Bake for 1 hour until a wooden pick inserted in the center comes out clean. Cool the bread in the pan on a wire rack for 10 minutes. Remove from the pan and cool completely. Stir the apple jelly in a small saucepan over low heat until warm and melted; brush over the top of the cooled bread. Decorate, if desired, with whole cranberries, green candied cherries, and a light dusting of confectioners' sugar. Store, wrapped in plastic, in the refrigerator for up to 1 week; brush with jelly and decorate after storing.

Makes one 6-inch ring loaf or about 12 servings.

Orange Sweet Potatoes

6 Servings

6 Med Sweet potatoes, cooked
1/2 c Brown sugar
5 t Butter
2 Med Orange, sliced thin
1/4 c Honey
1/2 c Orange juice
1/4 c Bread, cornflake crumbs

Build up following layers in a medium size, buttered casserole: potatoes, sprinkled with brown sugar then dotted with butter, and then orange slices. Repeat until potatoes and oranges are used up. Heat honey (enough to make it liquid) and mix with orange juice. Pour over casserole. Combine crumbs with whatever butter and sugar are left and spread over top. Cover and bake 30-40 minutes at 350 degrees for 25 minutes. Remove cover after 15 minutes.

Orange-Glazed Sweet Potatoes

6 Servings

- 4 lb Sweet potatoes,peeled and
-cut into 1-inch
Chunks (about 8 cups)
- 1 sm Bright-skinned orange
- 1/3 c Butter (or margarine)
- 1 T Light brown sugar,firmly
-packed
- 1 t Salt
- 1/2 t black pepper,Freshly Ground

Place the potatoes in a 5-quart saucepan and cover with water; bring to a boil over high heat. Reduce heat to low and simmer, covered, for 10 minutes until almost tender. Meanwhile, use a small sharp knife to remove the peel only, no white pith, from the orange. Cut the peel into thin strips to make about 1/4 cup; set aside. Melt the butter in a 12 inch skillet over medium-high heat. Drain the potatoes well and add to the butter in the skillet; cook and stir for about 5 minutes until the potatoes are lightly browned. Stir in the orange peel, brown sugar, salt, and pepper; cook and stir for about 1 minute longer until the sugar is dissolved and the potatoes are well glazed. Serve spooned into a serving dish.

Makes 6 to 8 servings.

Oranged Cranberry Sauce
Categories: Fruits,Sauce,Holiday
6 Servings

- 2 Packs fresh Cranberries 1
-pint Orange Juice
rind of 1 Orange,Grated
-2 + cups Brown sugar
- 3 Pieces Cinnamon stick or
-Water to cover cranberries
- 1 T Ground

Throw everything into a pot, and boil for approx. 1 hour, or until it has thickened. Taste for sweetness, and adjust the sugar as you need to. You cannot overcook, so make sure you have a nice, thick consistency. Let it cool, and bottle the excess. It keeps indefinitely in the refrigerator.

Outrageous Chocolate Chip Cookies

24 Servings

1/2 c Granulated sugar
1/3 c brown sugar, Packed
1/2 c Butter, softened
1/2 c Peanut butter
1/2 t Vanilla
1 Egg
1 c Flour
1/2 c Oats, quick or regular
1 t Baking soda
1/4 t Salt
1 pk 6 oz semisweet chocolate
Chips

1. Heat oven to 350F. Beat sugars, butter, peanut butter, vanilla and egg in a medium bowl, until creamy and well blended. Mix in flour, oats, baking soda and salt. Stir in chocolate chips.
2. Drop dough by rounded teaspoonfuls about 2 inches apart onto ungreased cookie sheet.
3. Bake 10-12 minutes or until light golden brown. Cool 1 minute before removing from cookie sheet.

Peanut Brittle

1/2 c White Karo Syrup
1 c Sugar
1 c Salted,roasted Peanuts
1 t Vanilla
1 t Butter
1 t Baking Soda

Use 4 cup Pyrex Measuring cup & short handled wooden spoon - leave in while cooking.

Mix Syrup and Sugar thoroughly. Micro 4 minutes High power Add Peanuts. Micro 3-5 minutes on High or until light brown, usually takes at least 4 minutes - watch carefully.

Add Vanilla and butter. Micro 1/2 - 1 minutes unless brown enough. Take out and sprinkle soda. Stir well as this makes syrup foamy. Pour on Teflon or well-greased cooking sheet, spread very thin. Let cool and break apart.

Peanut Brittle Deluxe

4 Servings

- 2 c Sugar
- 1 c Light Corn Syrup, Karo
- 1/4 c Water
- 1 1/2 c Salted Peanuts
- 4 T Butter (Or Regular
-Margarine)
- 2 T Baking Soda
- 1 t Vanilla

Combine the sugar, corn syrup and water in a heavy 3-quart saucepan. Cook over medium heat, stirring constantly, until the sugar is dissolved. (Note: Be very careful when you make this recipe as the syrup is dangerous if spilled on you.) Continue cooking, stirring occasionally, until the mixture reaches the soft crack stage (285 degrees F.) on the candy thermometer. Add the peanuts and butter. Cook, stirring constantly, to the hard crack stage (300 degrees F.) on the candy thermometer. Remove from the heat. Rapidly stir in the baking soda and vanilla. (Mixture will foam up.) Turn the mixture onto 2 greased baking sheets (Jelly roll pans work nicely). Spread out with a metal spatula as thin as possible. When the candy begins to set, loosen from the baking sheets. Turn the brittle over, then stretch and pull brittle as thin as possible using two forks. When completely cooled, break into pieces.

Makes about 2 pounds of brittle.

Peanut Butter Bars

12 Servings

1/2 c Butter (Or Regular
-Margarine)
1/2 c Brown Sugar, Firmly Packed
1/2 c Sugar
1 Egg, Lg
1 t Vanilla
1/3 c Peanut Butter, Crunchy Style
1 c Unbleached Flour, Sifted
1/2 t Baking Soda
1/4 t Salt
1 c Oats, Quick Cooking
1 c Chocolate Chips, Semi-Sweet
VANILLA GLAZE =====
1/4 c Confectioners' Sugar
1/4 c Peanut Butter
2 T Butter (Or Margarine)
1/4 c Milk, Hot
1/2 t Vanilla

Cream the butter, brown sugar, and sugar in a mixing bowl until light and fluffy, using an electric mixer at medium speed. Beat in the egg and vanilla. Blend in the peanut butter. Sift the flour, baking soda and salt together. Stir the dry ingredients into the creamed mixture, blending well. Stir in the oats. Spread the mixture in a greased 13 X 9 X 2-inch baking pan. Sprinkle with the chocolate chips. Bake in a 350 degree F. oven for 25 minutes or until done. Cool in the pan on a rack. While still warm drizzle with the vanilla glaze. When cooled, cut into 48 (2 X 1 1/2-inch) bars.

VANILLA GLAZE:

Combine all of the ingredients in a bowl and beat, with an electric

mixer set to high speed, until smooth.

Peanut Butter Brittle

1 Servings

2 c Sugar
1/3 c Chunky Peanut Butter
1/2 c Light Corn Syrup
1 t Baking Powder
1/2 c Water

Grease 2 large baking sheets. Place on wire racks. In heavy 1 1/2 quart saucepan, add first 3 ingredients, stirring constantly. Boil over medium heat. Cook with out stirring til mixture is 300 degrees on candy thermometer. Stir in peanut butter, blend well. Remove from heat. Quickly, but gently, stir in soda. Immediately pour onto cookie sheets. Don't spread. Cool for 3 to 5 minutes till cool enough to handle. With hands grasp candy by edges, lifting slightly, pull as thin as possible. Cool. Break into irregular pieces. Store in tightly covered container. Makes 1 1/4 pounds.

Peanut Butter Candy Squares

6 Servings

- 4 c Rice Cereal, Toasted
- 1/4 c Butter (Or Regular
-Margarine)
- 7 oz Marshmallow Creme, 1 Jar
- 1/3 c Peanut Butter

Heat the rice cereal on a 15 1/2 X 10 1/2 X 1-inch jelly roll pan in a 350 degree F. oven for 10 minutes. Meanwhile, combine the butter, marshmallow creme and peanut butter in the top of a double boiler. Place over hot water and stir until melted. Remove from the heat. Place the cereal in a large buttered bowl. Pour the peanut butter mixture over all and mix well. Turn the mixture into an aluminum foil lined 9-inch square baking pan. Press into an even layer. Cool and cut into 36 (1 1/2-inch) squares.

Peanut Butter Chocolate Fudge

6 Servings

12 oz Pkg peanut butter chips
14 oz Can condensed milk
1/4 c Butter
1/2 c peanuts (optional --, Chopped
-I leave these out)
16 oz Pkg semi-sweet chocolate
-chips

Line an 8 inch (or you can use a 9x13 inch) pan with wax paper.

Melt peanut butter chips, 6 oz condensed milk and 2 Tbsp butter, stirring occasionally. Remove from heat. Stir in peanuts. Spread in pan.

In another saucepan, melt chocolate chips, 4 oz condensed milk, and 2 Tbsp butter. Spread on top of peanut butter mixture. Chill 2 hours, until firm.

Turn onto cutting board. Peel off paper and cut into squares. Store tightly covered.

Peanut Butter Sandwich Cookies

12 Servings

1 c Butter (Or Regular Margarine)
1 c Sugar
1 c Brown Sugar, Firmly Packed
2 Eggs, Lg
1 c Peanut Butter, Crunchy Style
1 t Vanilla
3 c Unbleached Flour, Sifted
2 t Baking Soda
1/4 t Salt

PEANUT BUTTER FILLING =====

1/2 c Peanut Butter, Crunchy Style
3 c Confectioners' Sugar, Sifted
4 T Milk
1 t Vanilla

Cream the butter, sugar and brown sugar together in a mixing bowl, using an electric mixer at medium speed, until light and fluffy. Add the eggs one at a time, beating well after each addition. Beat in the peanut butter and vanilla. Sift the flour, baking soda and salt together and stir into the creamed mixture. Form the mixture into 1-inch balls. Place about 2-inches apart on greased baking sheets. Press with floured fork, making a criss-cross pattern on each. Bake in a preheated 375 degree F. oven for 8 minutes or until golden brown. Remove from the baking sheets and cool on wire racks. When completely cooled, spread one cookie with the peanut butter filling and top with another cookie making a sandwich.

Makes 3 1/2 dozen cookies.

PEANUT BUTTER FILLING: Mix all of the ingredients in a medium bowl and beat with an electric mixer at medium speed until smooth and creamy.

Peanut Fudge

4 Servings

2/3 c Milk
2 T Light Corn Syrup
2 c Sugar
2 oz Baking Chocolate, Cut Up
2 T Butter (Or Regular
-Margarine)
1 t Vanilla
1 c Peanuts, Salted, Chopped

Combine the milk, corn syrup, sugar and chocolate in a heavy 2-quart saucepan. Cook over medium heat, stirring constantly, until the sugar is dissolved. Continue cooking over medium heat until the candy reaches the soft ball stage (236 degrees F) on the candy thermometer. Stir occasionally to prevent sticking. Remove from the heat and add the butter. Cool to 110 degrees F without stirring, then add the vanilla. Beat until the fudge begins to lose its shine. Stir in the peanuts and quickly pour into a greased 8-inch square baking pan. Cut into squares when candy is completely cooled.

Makes 1 1/2 pounds

Peanut-Chocolate Fluff Fudge

PEANUT BUTTER FUDGE =====

2 c Sugar
1 c Milk
1/2 t Salt
1 c Whipped marshmallow creme
1/2 c Peanut butter

CHOCOLATE FUDGE =====

2 c Sugar
1 c Unsweetened cocoa
1/4 t Salt
1 c Milk
3 T Butter (or margarine)
1 c Whipped marshmallow creme
1 t Vanilla extract

DIRECTIONS: Peanut Butter Fudge: Grease 10 by 7 inch baking pan; set aside. (If making only one kind of fudge, use 8 by 8 inch baking pan.) Into 6 quart heavy saucepan, measure sugar, milk and salt. Over medium heat, heat to boiling, stirring constantly. With candy thermometer in place, cook, without stirring, until temperature reaches 235-F or soft ball stage (when a small amount of mixture dropped into very cold water forms a ball which flattens on removal from water). Remove saucepan from heat. Without stirring, allow mixture to cool to 110-F or lukewarm, about 45 minutes (bottom of pan will feel comfortably warm). Stir in marshmallow creme and peanut butter. With wooden spoon, beat mixture until it holds its shape and loses some of its gloss, about 5 to 7 minutes. Turn fudge into prepared pan. Allow fudge to set, about 30 minutes.

Meanwhile, prepare Chocolate Fudge. Pour chocolate layer over peanut butter layer; allow to set completely. Chocolate Fudge: Into 6 quart heavy saucepan measure sugar, cocoa and salt. Over medium heat, gradually add milk and butter or margarine. Stirring constantly, heat to boiling. With candy thermometer in place, cook, without stirring, until temperature reaches 235-F or soft ball stage (when a small amount of mixture dropped into very cold water forms a ball which flattens on removal from water). Remove saucepan from heat. Without stirring, allow mixture to cool to 110-F or lukewarm, about 45 minutes (bottom of pan will feel comfortably warm).

Stir in marshmallow creme and vanilla. With wooden spoon, beat mixture until it holds its shape and loses some of its gloss, about 5 to 7 minutes.

Turn into prepared pan.

Pear-Walnut Bread

6 Servings

- 1 Box honey-granola bread mix
-(16.1 ozs.)
- 1 c Pear nectar
- 1 Egg
- 1 cn Sliced pears, drained and
-chopped (8 ozs.)
- 1/2 c Walnuts, chopped

Preheat oven to 350 degrees F. Combine bread mix, nectar, and egg in a large bowl until well blended. Stir in chopped pears and nuts. Turn batter into greased and floured 8 1/2 x 4 1/2-inch loaf pan. Bake 45 to 55 minutes, or until a wooden pick inserted in the center comes out clean. Cool bread 10 minutes in the pan on a wire rack. Remove from pan and cool completely on rack.

Pecan Caramel Clusters

12 Servings

- 1 c Cream, Light
- 1 c Sugar
- 1/2 c Light Corn Syrup, Karo
- 1/4 t Salt
- 3 T Butter (Or Regular
-Margarine)
- 1/2 t Vanilla
- 2 1/2 c Pecans, Chopped
- 6 oz Chocolate Chips, Semi-Sweet

Heat the light cream in a heavy 2-quart saucepan to lukewarm (110 degrees F.). Reserve 1/2 c cream and set it aside. Add the sugar, corn syrup and salt to the remaining 1/2 cup of cream in the saucepan. Cook over medium heat, stirring constantly, until the mixture boils. Slow stir in the reserved cream. Cook, stirring constantly, for 5 minutes. Stir in the butter, 1 tsp at a time, stirring constantly. Cook over low heat, stirring constantly, until the mixture reaches the soft ball stage, (234 Degrees F.) on the candy thermometer. Remove from the heat and stir in the vanilla. Arrange the pecans on a waxed-paper lined baking sheet. Drop the mixture by teaspoonfuls onto the pecans. As the clusters cool, remove with a metal spatula to another waxed-paper lined baking sheet. Push the remaining pecans together and repeat until all of the candy mixture is used. If the mixture becomes too thick, heat over low heat. Melt the chocolate chips over hot water and stir until smooth. Spread on the top of each pecan cluster. Let stand until the chocolate is set and store the candies in a cool place.

Makes about 4 dozen.

Pecan Cashew Popcorn Balls

1 Servings

- 1 c Sugar
- 1 c Brown sugar, firm pack
- 1 c Light corn syrup
- 2/3 c Water
- 1 lb Butter
- 2 c Pecan halves, toasted
- 2 c Cashews, lightly toasted
- 8 c popcorn, Popped

Combine the granulated sugar, brown sugar, corn syrup and water in a heavy pan fitted with a candy thermometer and place over high heat. Bring mixture to a boil and add the butter, stirring until it has melted. Continue cooking until the mixture reached 350, 20-30 minutes. In a LARGE, lightly oiled bowl, toss the nuts and popcorn together. Carefully pour the hot syrup over the popcorn- nut mixture. Carefully, but quickly, toss the mixture with a long-handled wooden spoon to coat the popcorn and nuts completely with syrup. As soon as the mixture is cool enough to handle, quickly shape into 3" balls and place the balls onto a nonstick or lightly oiled baking sheet to cool. Store, tightly wrapped, in a cool place. Wrap popcorn balls individually in squares of amber cellophane, tied up with gold or orange and black ribbon (these are meant for Halloween). Or pile the balls together into a basket with red apples and wrap the basket up in cellophane with orange and black ribbon. Or place the balls in a brown paper bag and tie with a ribbon.

Pecan Pralines - Dupree

24 Servings

2 c Sugar
1/2 c Light corn syrup
1/2 c Water
2 c Pecan halves
1/4 c Butter
1 T Vanilla

Heat the sugar, syrup, water, and pecans in a heavy saucepan until the sugar is dissolved. Bring the mixture to the boil, stirring occasionally, until it reaches the soft ball stage (240F). Remove the saucepan from the heat and add butter and vanilla.

Allow candy to cool. Whip until the mixture gradually changes to an opaque color and becomes creamy. Drop by tablespoonfuls onto a buttered cookie sheet and allow to harden.

Makes two dozen.

Peppermint Fudge Squares

2 Servings

- 2/3 c Evaporated milk
- 1 2/3 c Sugar
- 2 T Butter
- 1/2 t Salt
- 2 c Marshmallows (mini's)
- 1 1/2 c Chocolate chips
- 1/2 t Peppermint extract
- 1/2 c walnuts, Chopped

Mix milk, sugar, butter and salt in a pot. Bring to a full boil, then boil for 5 minutes stirring constantly. Remove from heat. Add marshmallows, chocolate chips, flavoring and walnuts. Stir vigorously until marshmallows are melted and thoroughly blended. Pour into 8 inch square pan. Chill. Makes about 2 pounds.

Peppermint Jelly Candy

6 Servings

- 2 T Water
- 2 (3 oz) packages liquid fruit
-pectin
- 1/2 t Baking soda
- 1 c Sugar
- 1 c Light corn syrup
- 1/2 t Peppermint extract
- 3 Drops green food color
- Sugar (or coarse sugar)

For best results, follow the directions carefully to avoid undercooking the mixtures. No candy thermometer is necessary for this old-fashioned candy shop candy.

Line 8 inch square pan with foil, butter foil. In small saucepan, combine water and pectin. Stir in baking soda. In medium saucepan, combine 1 cup sugar and corn syrup. Cook both mixtures over high heat until foam starts to disappear on pectin mixture and sugar mixture comes to full rolling boil (one that cannot be stirred down), about 3 to 5 minutes, stirring both constantly. Slowly pour pectin mixture into sugar mixture, stirring constantly. Continue to boil for 2 minutes, stirring constantly. Remove from heat; stir in peppermint extract and food color. Pour into foil-lined pan. Cool until firm.

Remove candy from pan by lifting foil. With wet knife or scissors, cut into small pieces or desired shapes. Roll in sugar. Store loosely covered.

Peter's Cream Of Pumpkin Soup

- 1 t Safflower oil
- 1 lb Pumpkin, fresh
 - cut in chunks
 - =OR=- Pumpkin, Canned
- 1 Yellow onion
 - peeled and, Chopped
- 1 sm Garlic clove
 - peeled and, Crushed
- 2 Celery stalks, chopped
- 1 Stalk fresh thyme, -=OR=-
- 1/2 t -Dried thyme
- 1/2 Bay leaf
- 5 c Chicken broth
- 1 1/2 T Low-fat white cheese
 - Such as cottage cheese
 - farmer's cheese
 - cream cheese (or ricotta)
- 1 T Non-fat powdered milk
- 1/2 c Parsley, chervil and chives- (minced)

IN A LARGE SAUCEPAN, heat the oil over a low fire. Add the vegetables (including the fresh pumpkin, but not the canned), thyme and bay leaf. Reduce the heat, cover, and let cook gently for 8 minutes. Stir occasionally to keep the vegetables from browning. Add the broth and the pumpkin, if using canned; bring to a boil, reduce heat, and simmer, uncovered, for either 20 minutes (fresh pumpkin) or 10 minutes (canned pumpkin). Puree mixture in batches in a blender. Pour pureed soup through a fine strainer back into saucepan and return to boil. If it seems too thick, thin with a little hot broth or water. (Can be made to this point up to 2 days in advance and refrigerated, loosely covered.) Before serving, reheat soup to boiling. Pour back into the blender and add the cottage cheese and powdered milk. Blend 20 seconds. Taste for seasoning. Ladle the soup into 4 heated soup bowls; sprinkle 2 tablespoons of the minced fine herbs over each. Serve immediately.

Petite Peas With Thyme And Garlic

6 Servings

- 1 T Olive oil
- 1 Garlic clove, large, minced
- 1 pk Peas, petite, frozen (16 oz)
- 1/2 t Thyme, dried
- 2 c Romaine lettuce, chopped
- Seasoned salt
- Pepper, freshly ground

1. Heat oil, garlic and peas in a skillet. Add thyme and lettuce.
2. Mix well, then cover and steam over low heat for 5 minutes. Peas should be bright but tender and lettuce should be wilted. Add seasoned salt and pepper to taste.

Pineapple Bavarian Cream

8 Servings

- 2 T Gelatin,unflavored
- 1/3 c ,Water, cold
- 2 Egg,separated
- 1/2 c Sugar
- 1 1/2 c Milk,hot
- 2 c Whipped cream
- 2 T Lemon juice
- 1 Grenadine pineapple rings
- 1 Creme de menthe pineapple
-rings
- 1 Cherry,maraschino

Servings: 8

Soak the gelatin in cold water. Beat the egg whites until stiff; set aside. Beat the egg yolks slightly, add sugar and combine with hot milk, cook in a double boiler until the mixture coats the spoon as for custard. Dissolve the gelatin in the hot custard. Cool, then fold in the whipped cream, the egg whites and the lemon juice. Line a mold with three grenadine pineapple rings and two creme de menthe pineapple rings and red cherries and fill with the Bavarian cream mixture. Chill for several hours until firm, and turn out on a platter. For Christmas use holly as a garnish. To unmold a gelatin mixture, dip quickly into hot water and invert on a serving dish.

Pineapple Upside-Down Loaf

6 Servings

8 oz Pineapple rings, drained
4 Maraschino cherries, halved
2 pk Coffee cake mix (10.5 ozs.
-each)
2 Eggs
1 c Milk, divided

Preheat oven to 350 degrees F. Generously butter the bottom and sides of an 8 1/2 x 4 1/2-inch loaf pan. Cut pineapple rings in half. Place 4 pineapple-ring halves decoratively on the bottom of the prepared pan, and the remaining 4 halves standing along the long side of the pan. Place cherry halves, cut-side-down, in the center indentations of the pineapple-halves. Sprinkle bottom and sides of the pan with 1 1/2 packets of the crumb mixture from coffee-cake mix. Discard remaining crumb mixture. Prepare bags of coffee-cake mix with eggs as package directs, but use the milk instead of water called for. Squeeze batter from both bags gently over streusel, pineapple, and cherries. Let stand 10 minutes. Tap pan gently on counter to release any air bubbles. Bake 40 to 50 minutes, or until a wooden pick inserted in the center comes out clean. Let cool on a wire rack for 20 minutes. With a long, serrated knife, cut the top of the bread level with the top of the pan. Invert bread onto a serving plate while warm. To serve, cut with a sharp (not serrated) knife.

Pineapple-Apricot Jam

20 oz Pineapple, Crushed, 1 Cn
6 oz Maraschino Cherries, 1 Jar, *
8 oz Dried Apricots, Cut Into 1/4

1/4 c Water
3 1/2 c Sugar
2 T Lemon Juice
3 oz Fruit Pectin,Liquid,1 pouch

* Drain, reserving 1/3 cup of the syrup, the cherries and cut up in small pieces.

Heat the pineapple, with the syrup, the reserved cherry syrup, the apricots and the water to boiling in a Dutch oven, stirring occasionally then reduce the heat and cover. Simmer, stirring occasionally, until the apricots are tender, about 10 minutes. Stir in the sugar, lemon juice, and cherries. Heat to a full rolling boil over high heat, stirring constantly. Boil and stir for 1 minute. Remove from the heat and stir in the pectin. Pour into hot sterilized jars or glasses or freezer containers. Cover and cool to room temperature and store in the refrigerator or freezer no more than 3 months.

Pinto Bean Fudge

8 Servings

2/3 c milk (or light cream),Canned
1 1/2 c Mini marshmallows

1 1/2 c Strained pinto beans
1 t Vanilla
1 2/3 c Sugar
1/2 c Nuts
1 1/2 c Chocolate chips

Combine sugar and milk in kettle. Boil 5 minutes, stirring constantly. Add remaining ingredients and stir until marshmallows melt. Pour into buttered pan; cool and cut into squares.

Pistachio Swirl Fudge

50 Servings

1 pk (3-oz.) cream cheese
1 cn (14-oz.) sweetened condensed
-milk, divided

1/2 t Vanilla
3 pk (6-oz. each) semisweet
-chocolate pieces
1 T Sweet butter (or margarine)
1/2 c Coarsely pistachio, Chopped
-nuts

Place cream cheese in small glass bowl of electric mixer or in a 1-quart microwave-safe bowl. Microwave on HIGH (100%) 15 to 25 seconds or until cream cheese has softened. Add 2 tablespoons of the sweetened condensed milk and the vanilla. Beat on low speed just until mixture is smooth; set aside.

Place remaining sweetened condensed milk, semisweet chocolate and butter in a 2 1/2-quart microwave-safe bowl. Microwave on medium (50%) 2 to 3 1/2 minutes or until mixture can be stirred smooth and is glossy, stirring twice. Stir in pistachio nuts.

Spread chocolate mixture evenly into prepared pan. Drop cream cheese mixture, by spoonfuls, over chocolate; swirl lightly over chocolate. Let stand until firm or place in refrigerator. Cut into 25 even squares by making 4 lengthwise and 4 crosswise cuts equidistant from each other, then cut each square diagonally in half. Store in airtight container with waxed paper between layers. Keeps best if refrigerated. Makes 50.

Popcorn Ring

1 Servings

8 qt popcorn, Popped
2 c Margarine
2 2/3 c Sugar
1 c Light Karo corn syrup

- 1 t Vanilla
- 2 c Whole pecans
- 6 c Miniature marshmallows
- 2 c Small spiced gumdrops

Put popped popcorn, marshmallows, gumdrops, and pecans (optional) in large bowl. Melt butter, add sugar and Karo, bring to a boil, stirring and simmering 3 minutes, add vanilla, pour over popcorn. Mix well, let stand 2 minutes to cool. Press into buttered ring-mold. Unmold onto wax paper. Decorate with cut gumdrops. Or make balls with slightly dampened hands.

Popcorn Snowmen

- 4 T butter, Unsalted
- 4 c Mini marshmallows
- 9 c popcorn, Popped
- 1/2 c Confectioners' sugar
- 1 T Milk
- Gumdrops, cinnamon candies
- fruit leather, jelly beans,

- licorice,pretzels,
- for garnish.

In a large saucepan, melt the butter over low heat. Add the marshmallows and cook, stirring often, until melted and syrupy, about 5 minutes. Place the popped popcorn in a large lightly greased shallow pan. Pour the syrup over the popcorn, tossing to coat evenly. While still warm, form 6 balls about 5" in diameter from the coated popcorn for the bottom sections, giving the balls flat bases so the snowmen will stand. Form 6 balls about 3-1/2" in diameter for the middle sections. Then form 6 balls about 2" in diameter for the top sections. Stir in the confectioners' sugar and milk together until smooth. Use the icing to stack three popcorn balls of decreasing sizes into a snowman, then attach candies to decorate. (Gumdrops for hats, fruit leather for scarves, etc.)

Potato Fudge

1 Servings

- 3 oz Unsweetened chocolate
- 3 T Butter (or regular
-margarine)
- 1/3 c Unseasoned potatoes,Mashed
- 1 t Vanilla
- 1 ds Salt

1 lb Confectioners sugar
1 t To 2 ts milk
Flaked coconut
walnuts, Chopped

Melt chocolate and butter in saucepan over low heat. Remove from heat. Add mashed potatoes, vanilla and salt. Mix well. Sift confectioners sugar into large bowl. Add chocolate mixture, mixing well. Mixture will be crumbly. Add 1-2 tsp milk, if necessary, to make a mixture that can be kneaded. Turn out on board and knead until smooth. Shape mixture into two rolls, 12 inches long and 1-1/4 inch in diameter. Roll in coconut or walnuts. Cut into 1/2 inch thick slices. Makes 48 pieces.

Pumpkin Bars

32 Servings

1 pk 2-layer-size spice cake mix
1/2 c Butter (or margarine), melted
3 Eggs
1 c pumpkin, Canned
1/2 c Sugar
1/2 t orange peel, Grated
1/2 c pecans, Chopped

1 ds Of salt

Reserve 2/3 cup dry mix. In large bowl combine remaining cake mix, butter, and 1 of the eggs; mix well. Pat into well-greased 13x9x2-inch baking pan. Bake at 350 degrees F. for 15 minutes. Combine reserved cake mix, pumpkin, sugar, 2 eggs, peel and a dash of salt. Beat at medium speed of electric mixer 1 to 2 minutes. Pour over partially baked layer. Top with nuts. Bake at 350 degrees F. till set, 15 to 20 minutes. Cool; cut into bars. Refrigerate. Makes 32 bars.

Pumpkin Bread With Orange Sauce

6 Servings

3 1/2 c Flour (ap)
2 t Baking soda
1 t Salt
1 t Cinnamon
1 t Nutmeg
1 t Cloves
1 t Allspicespice
3 c Sugar

1 c Vegetable oil
4 Eggs,lightly beaten
2 c Pumpkin
2/3 c Water
1 1/2 c pecans,Chopped

These are from Leisure Arts "Gifts of Good Taste"

Pumpkin Bread

Preheat oven to 350. In large bowl, combine flour, baking soda, salt, spices and sugar. Add oil, eggs, pumpkin and water, beating until well blended. Stir in pecans. Pur into two lightly greased 9X5X5 inch loaf pans. Bake 1 hour or until toothpick comes out clean. remove from pans and cool on wire racks. (Serve with orange sauce.)

Orange sauce

Juice of one orange 1 T lemon juice 1 c water 1/2 c granulated sugar
3 T cornstarch grated rind of one orange 1 egg, lighty beaten 1 t
butter or oleo

In medium micro-proof bowl, combine juices and water. Add sugar and cornstarch, stirring to dissolve. Stir in rind, egg and butter. Microwave on high 5 minutes, or until mixture boils and thickens. Allow to cool store in airtight container in reefer. Serve warm or cold.

Pumpkin Cake With Seafoam Frosting

12 Servings

3 c cake flour (sifted,Sifted
-before measuring)
3 t Baking powder
1/2 t Baking soda
1/4 t Salt
1/2 t Cinnamon,ground
1/4 t Cloves,ground
1 c Cooked (or pumpkin),Canned
1/2 c Milk

- 1 c Granulated sugar
- 1 c Light-brown sugar,packed
- 1/2 c Butter (or margarine)
-softened
- 2 Eggs
- 1 t Vanilla extract

1. Preheat oven to 350 degrees F. Grease and flour three 8-by-1 1/2-inch layer-cake pans. Sift flour onto waxed paper with baking powder, soda salt, cinnamon, cloves. 2. In a 2-cup measuring cup, combine pumpkin and milk, mixing well. Turn granulated and brown sugars, butter, eggs and vanilla extract into large bowl of electric mixer; beat at high speed about 5 minutes, occasionally scraping side of bowl with rubber scraper. 3. At low speed, beat in flour mixture (in fourths) alternately with pumpkin mixture (in thirds). Beat just until smooth-1 minute. Pour batter into pans; bake 30 to 35 minutes, or until surface springs back when gently pressed with fingertip. Cool in the pans 10 minutes. 4. Remove from pans; cool completely on wire rack. Make Frosting: In top of double boiler, combine 1/4 cup egg whites, 1 1/2 cups light-brown sugar, packed, 1 tablespoon light corn syrup and 1/3 cup water. With an electric rotary beater, beat 1 minute to combine. 5. Cook over rapidly boiling water, beating constantly, about 7 minutes, or until stiff peaks form when beater is slowly raised. Remove from boiling water. Add 1 teaspoon vanilla extract; then continue beating until the frosting is thick enough to spread-about 2 minutes. 6. Place a layer on plate, top side down; spread with 1 cup frosting; sprinkle with 1/2 cup chopped walnuts. Repeat with second layer, top side down. Frost cake with rest swirling decoratively. Garnish edge with walnut halves. Refrigerate till serving. Serves 12

Pumpkin Cheesecake

18 Servings

- 1/3 c Reduced-calorie margarine
-at room temperature
- 2 c Graham-cracker crumbs (from
-about 15 double crackers)
- FILLING
- 1 Container (24 ounces) nonfat
-cottage cheese (3 cups)
- 1 Tub (12 ounces) light
-process cream-cheese
-product

- 1 1/4 c light-brown sugar, Packed
- 2 lg Eggs Whites from 2 large
-eggs
- 1 cn (16 ounces) solid-pack
-pumpkin
- 2 T Cornstarch
- 2 t Pumpkin-pie spice
- 1 t Vanilla extract

CRUST:

1. Lightly grease bottom and sides of 9x3-inch sprinform pan.
2. Crust: Mix margarine and cracker crumbs in a bowl until evenly moistened. Press over bottom and 2 inches up sides of prepared pan.
3. Filling: Heat oven to 325 degrees F. Process cottage cheese and cream cheese product in a food processor or blender about 2 minutes, scraping down sides 2 or 3 times, until thick and smooth. Add brown sugar, Process until sugar dissolves. Add eggs and egg whites and process just until blended. Transfer to a large bowl. Stir in pumpkin, cornstarch, spice and vanilla until well blended and smooth. Pour into crust.
4. Bake 1 hour and 20 minutes or until top of cake looks set (center may jingle and top crack). Shut off oven. Cool completely on wire rack. Cover and refrigerate in pan at least 6 hours or up to 4 days. 6. To serve: Run knife around cake. Remove pan sides. Place cake on serving plate. Garnish with pecans.

Makes 18 servings.

Pumpkin Cookies

- 2 c Shortening
- 2 c Sugar
- 1 cn (16 ounce) pumpkin
- 2 Eggs
- 2 t Vanilla
- 4 c All-purpose flour
- 2 t Baking powder
- 2 t cinnamon, Ground
- 1 t Baking soda
- 1 t nutmeg, Ground
- 1/2 t allspice, Ground
- 2 c Raisins
- 1 c nuts, Chopped

1 t Salt

Cream shortening and sugar. Add pumpkin, eggs, and vanilla; beat well. Stir together flour, next 5 ingredients, and 1 teaspoon salt. Add to batter; mix well. Stir in raisins and nuts. Drop rounded teaspoonfuls 2 inches apart on greased cookie sheet. Bake at 350 degrees F. for 12 to 15 minutes. Cool on rack. If desired, frost with vanilla frosting. Makes 7 dozen cookies.

Pumpkin Flan

6 Servings

INGREDIENTS

1 c Pumpkin
1/4 c Honey
3/4 t Cinnamon
5 Eggs
1 cn (13 oz.) Carnation
-evaporated milk
1 t Vanilla extract
1 T Brandy (or Asbach-Uralt)
-optional
1/4 c Brown sugar, packed

Six individual custard cups can be used as well as the form in the main recipe section. Bake them at 325 degrees for 45 minutes, and test with a knife at the edge of the custard. The center will continue to cook when removed from the oven because of the small size. Cover and chill. For a pumpkin flan "brulee" sprinkle the brown sugar over the BAKED custard (rather than in the bottom of the cup) and broil 4 inches from the heat until the sugar bubbles, watching every second....it burns *very* easily. When the sugar bubbles, remove it immediately, cover and chill.

Combine the pumpkin, honey and cinnamon. Beat the eggs. Add milk, vanilla and pumpkin mixture to the eggs. Stir in the brandy, mixing well.

Sprinkle the brown sugar over the BOTTOM of a buttered 10-inch baking dish. Slowly pour in the custard mixture and place the baking dish in a pan of hot water. Bake (together with the pan of hot water) at 350 degrees for one hour, or until the custard is set. Insert a knife into the custard. If it comes out clean, the custard is done. Cover and chill for 2 to 4 hours before serving.

Pumpkin Gingerbread Loaves

4 Servings

2 c All-purpose flour, divided
1/2 c brown sugar, Packed
2 t Baking powder
1 t cinnamon, Ground
1/2 t Baking soda
1 c pumpkin, Canned
1/2 c Molasses
2 Eggs
1/3 c Margarine (or butter)
1/4 c Milk
1 T fresh gingerroot (OR 1)
-Grated
-tsp ginger`, Ground

1/3 c Finely walnuts,Chopped
2 T Sugar

Grease the bottom and sides of four 4 1/2 x 2 1/2 1 1/2-inch loaf pans. Grease only halfway up the sides. That way the loaves will have nicely rounded tops and no unwanted rims around the edges. Set aside.

Stir together 1 cup of the flour, the brown sugar, baking powder, cinnamon, and baking soda. Add the pumpkin, molasses, eggs, margarine or butter, and gingerroot or ginger. Beat with an electric mixer on low to medium speed until combined, about 30 seconds. Beat on medium to high speed for 2 minutes, scraping the sides of the bowl occasionally. Add the remaining flour; beat for 2 minutes or until mixed. Divide the batter evenly among the prepared pans.

For the topping, stir together the walnuts and sugar; sprinkle evenly over the batter in the pans. Bake in a 350 F oven for 40 to 50 minutes or until a wooden pick inserted near the center of each loaf comes out clean. Cool the loaves in the pans on wire racks for 10 minutes. Remove the loaves from the pans. Cool thoroughly on the wire racks.

To Freeze: Wrap each loaf tightly in moisture- and vaporproof wrap. Seal, label, and freeze for up to 6 months. To thaw, let stand, loosely covered, at room temperature for 1 hour. Or, to micro-thaw, place 1 unwrapped loaf on a microwave-safe paper towel. Microcook, uncovered, at 30% power (medium-low) for 1 to 1 1/2 minutes.

Makes 4 loaves, 8 servings each.
Pumpkin Ice-Cream Pie

6 Servings

1/3 c Butter (or margarine),at
-room
-temperature
2 c Cinnamon graham-cracker
-crumbs (15 double crackers)
FILLING
1 qt Orange sherbert,slightly
-softened
1 cn (16 ounces) solid-pack
-pumpkin
1 pt Vanilla ice cream,slightly
-softened
1 t Vanilla extract
For Garnish

1 c Heavy cream,whipped stiff
-(2 cups)

CRUST:

Candied orange peel, cut in diamonds

1. Heat oven to 375 degrees F. Have a 10-inch deep-dish pie plate ready.
2. Mix butter and cracker crumbs in a medium-size bowl until evenly moistened. Press over bottom and up sides of pie plate.
3. Bake 8 minutes or until lightly browned. Cool on wire rack.
4. FILLING: Put orange sherbert into large bowl. Fold in pumpkin just until blended. Fold in ice cream and vanilla until blended.
5. Spoon into crust, swirling top. Freeze until hard, at least 4 hours.
6. Up to 8 hours before serving: Pipe whipped cream in lattice design on pie or garnish with dollops of cream. Decorate with orange peel. Return to Freezer.
7. About 10 minutes before serving without garnish

Pumpkin-Pecan Spice Bread

3 Servings

3 c Bread flour
1/2 c Whole wheat flour
1 1/2 T Butter,room temperature
1 t Salt
1 t Pumpkin pie spice
1 lg Egg
1/2 c Milk
1/4 c Orange juice
1/2 c pumpkin,Canned
1/3 c Sugar
1/2 c Pecan pieces
2 1/2 t Active dry yeast

Process the ingredients according to the manufacturer's instructions for the basic bread setting. Remove the bread from the bread pan to a

rack to cool. Wrap in aluminum foil or a paper bag to store. This is for a 1 1/2 pound loaf.

Putitza

FOR THE DOUGH =====

- 1 pk Active dry yeast
- 1 1/3 c milk, Warm
- 3 3/4 c Flour
- 1/2 c Sugar
- 3 Eggs
- 6 T Butter, melted
- 1 Lemon, grated peel only
- 1 pn Salt

FOR THE FILLING =====

- 2 oz Golden raisins
- 2 T Breadcrumbs
- 4 T Butter
- 4 oz Walnut meats
- 1 oz almonds, Blanched
- 1 oz Candied citron
- 1 oz Candied orange peel
- 2 oz Pine nuts

- 1 Lemon,grated peel only
- 1 Orange,grated peel only
- 2 Egg yolks
- 1 Egg white
- Granulated sugar

DISSOLVE THE YEAST in 1/4 cup milk. Add 1/2 cup flour and knead into a soft ball. Cover this with a towel and let it rise in a warm place. When it has doubled in bulk, add it to a bowl containing the rest of the flour, the sugar, eggs, melted butter, pinch of salt and grated lemon peel. Mix in enough milk to make a supple dough; knead well. Cover with a towel and let rise until doubled in bulk. Put the raisins in a small bowl and cover with hot water; let soften, then drain.

Saute breadcrumbs in 3 tablespoons butter. Finely chop walnuts, almonds and candied fruits. In a large bowl, mix together the raisins, pignoli, grated lemon and orange peel, chopped nuts and fruits, sauteed breadcrumbs and 1 egg yolk. Whip the egg white into soft peaks and fold it into the mixture. Preheat oven to 375F. Butter a baking sheet. Roll dough into a sheet 1/8-inch thick. Spread filling over it, leaving 1 inch clear at the edges. Roll it into a cylinder and coil it on the baking sheet like a snail shell. Beat the remaining egg yolk in a small bowl and paint the surface of the dough with it. Sprinkle it with sugar and bake 35 to 40 minutes, or until pastry is firm and golden brown.

Quebec Apple Dumplings

1 Servings

- 1 Pie dough (double batch)
- 1/4 c Cheddar cheese-grated
- 12 Apples,medium- peeled & -cored
- 1/2 c Mincement
- 1/4 c Rum
- Butter
- 3/4 c Sugar
- 1/4 c Sugar,Brown
- 1/4 c Cream
- Lemon rind,1/2 lemon

Preheat oven to 400F. Make enough pie enough to roll into 12 6"x6" squares (about a double batch.) Sprinkle each square with 1 tsp grated cheddar. Peel and core apples and place one on each square. Fill the centre of each apple with 2 tsp (or 1 heaping tsp) of mincement, 1 tsp of rum, a dot of butter and 1 Tablespoon sugar.

Bring diagonally opposite corners of dough over the apple to form ears at the top. Cover the 'ears' with aluminium foil. Mix the brown sugar, cream and grated lemon rind. Brush the dumplings with this mixture and bake 35 to 45 minutes in 400F oven. Remove foil, brush ears with cream mixture and return to oven till 'ears' are brown. Serve warm to plain cream or sweetened cream, flavoured with rum.

Quebec Tourtiere

4 Servings

Pastry for 9"pie (lard is tr
1 lb Pork,lean ground
1 Onion,medium, chopped
-Salt & pepper
1/2 t Savory
Cloves,ground
1/4 c -Water,boiling

Mix meat, onion, spices in a saucepan. Add boiling water. Simmer, uncovered for 20 minutes, stirring occasionally. Skim off any fat. Preheat oven to 375F. Roll out half of the pastry and line 9" pie plate. Place filling in pie plate and cover with the remaining pastry. Prick with a fork. Bake at 375F for 30 minutes or till golden. Serve piping hot topped with homemade ketchup or chili sauce. SERVES 4-6

Quick Fudge

6 Servings

1 lb Box confectioner's sugar
6 T Butter (or margarine)
1/4 c Milk
1/2 t Salt
1 t Vanilla
1/4 To 1/2 cup cocoa, depending on how rich you want it

Melt butter in bottom of large saucepan. Stir in confectioner's sugar, followed by all other ingredients. Keep stirring until mixture comes to a full boil. Pour mixture into an 8-inch square buttered pan. Let cool, cut into small squares.

Quickie Fudge

6 Servings

1 lb Confectioners' sugar
1/2 c Cocoa
1/4 c Milk
1/2 c Butter/margarine
1 t Vanilla
1/2 c Nuts,chopped

Blend together confectioners' sugar and cocoa in a 8x8x2 inch dish. Pour in milk. Place butter on top. Heat in microwave on full power for 2 minutes, or until butter is melted. Stir well to mix ingredients.

Add vanilla and nuts. Stir until blended. Place in freezer for 20 minutes, or in refrigerator for 1 hour. Chill. Cut into 1-inch squares. Store in airtight container.

Raisin Peanut Fudge

6 Servings

- 2 c Icing sugar
- 1 c Butter (or margarine)
- 1/2 c Peanut butter.
- 1 c salted peanuts, Chopped
- 1 c Raisins

Melt butter in a saucepan and heat until bubbly. Add the peanut butter and continue heating until peanut butter becomes smooth and more liquidy. Pour into the icing sugar and then add the nuts and raisins. Mix together until thoroughly combined. Spoon into a greased 8 inch square pan and chill until set. Store in refrigerator.

Raspberry Almond Christmas Bars

2 Servings

- 1 Envelope pie crust mix (they
-say robin hood)
- 1/4 c Raspberry jam
- 1/2 c Butter, softened
- 2/3 c Sugar
- 2 Eggs
- 2/3 c Flour
- 1/4 t Salt
- Red and green food coloring

FROSTING

- 2 T Butter, softened
- 1 1/2 To 2 cups icing sugar, Sifted
- 2 T Cream (or milk)
- 1 t Almond extract

BATTER:

Prepare pastry mix according to package directions for one crust unbaked pie shell. Line an 8" square cake pan with pastry. Spread with raspberry jam. Cream butter and sugar together thoroughly. Add eggs, beating until light and fluffy. Add flour and salt; blend well. Divide batter in half. Color half pink and half green. Put

small spoonfuls of each mixture alternately on jam layer. Tap pan gently on counter to even out the batter. Bake in a 350 F oven for 35-40 minutes or until toothpick inserted in centre comes out clean. Cool completely. Beat frosting ingredients together until smooth and creamy, adding enough icing sugar to make a spreading consistency. Spread over cooled squares. Makes about 2 dozen bars.

Raspberry Gems

72 Servings

- 1 1/2 c All purpose flour
- 1 c Margarine (or butter)
-softened
- 1/2 c Dairy sour cream
- 1/3 c Raspberry spreadable fruit
- 3 T Sugar
- 2/3 c Semisweet chocolate pieces
- 1 T Shortening
- 1/4 c Finely almonds, Chopped

Stir together flour, margarine or butter, and sour cream in a large mixing bowl, till thoroughly combined. Divide dough in half. Cover; chill for 3 hours.

Roll each half of dough on a lightly floured surface to 1/8 inch thickness. Using a 1-3/4 to 2 inch round cookie cutter cut dough. Spread about 1/4 tsp. raspberry fruit on top of half of the cookies. Top with remaining cookies.

Stir together sugar and 1 Tbsp. water. Brush over cookies. Place cookies on a lightly greased baking sheet. Bake in a 350 oven for 15 to 20 minutes or till done. Remove cookies and cool on a wire rack.

Meanwhile, in a small heavy saucepan melt chocolate pieces and shortening over low heat till melted, stirring constantly. Dip one side of each of the cookies into melted chocolate. Place on waxed paper; sprinkle with almonds. Cool until set. Makes about 72.

Rice Krispie Squares

1 Servings

4 T Butter
4 c Marshmallows (or 10 oz)
5 c Rice krispie cereal

Melt butter in saucepan over low heat. Add marshmallows and stir till melted. Cook 3 minutes, stirring constantly. Remove from heat, add Rice Krispies and stir till all are coated. Using buttered spatula, press evenly into buttered 13x9x2" pan. Cool. Cut into 2" squares.

VARIATIONS: add 1 cup raisins add 1 cup peanuts add 1/4 cup peanut butter to marshmallows melt 2 squares chocolate with marshmallows for Christmas: add green food colouring (if desired), shape into "trees" or press into buttered ring or small Bundt mold. Decorate with red cinnamon candies (for tree) or spearmint leaves and jelly berries for ring mold (resembles a wreath)

Rich Brown Gravy

8 Servings

- 1/4 c Olive oil
- 1 Carrot, Diced
- 1 Onion, small, diced
- 1 Celery heart, diced
- 2 Celery stalks, diced
- 1/2 Bay leaf, small
- 1/4 t Thyme, dried
- 1/4 c Pastry flour, whole-wheat
- 5 Peppercorns, black or white
- 1/4 c Parsley, fresh, coarse chopped
- 4 c Water
- 4 c Stock, vegetable, homemade
- Rock salt, ground
- Pepper, freshly ground

Heat the oil in a heavy saucepan. Mix the diced carrot, diced onion, diced celery heart or diced celery and saute until it begins to brown. Add the flour and stir until brown. Add the peppercorns and the parsley. Stir well and add the water and stock. Simmer for 2 hours, stirring occasionally. Sauce should be the consistency of whipping cream. Strain.

Rich Orange-Chocolate Truffles

2 Servings

1/3 c Heavy cream
1/4 c Butter (or margarine)
6 oz Pkg semisweet chocolate
-chips
2 T orange peel, Grated
1 t Orange extract
COATINGS
natural pistachio, Ground
-nuts
Unsweetened cocoa powder
Confectioners' sugar
Chocolate jimmies

Stir the cream and chocolate chips in a small heavy saucepan over medium heat until bubbling and chocolate is almost melted. Remove from heat. Stir until the chocolate is completely melted and the mixture is smooth. Stir in the grated orange peel and orange extract. Pour the mixture into a shallow baking pan and refrigerate until firm enough to shape, about 40 minutes. Meanwhile, spread 2 to 3 tablespoons of each coating ingredient in individual shallow dishes. Divide the cold chocolate mixture into 24 equal portions. Roll each portion into a ball. Roll the balls in the coatings, 6 per coating, to cover completely. Place the balls as they are coated in 1-inch paper or foil bonbon cups. Store in an airtight container in the refrigerator for up to 2 weeks.

Makes 2 dozen truffles.

Roast Goose With Stuffing

8 Servings

- 1 Goose, (9-12 lb Canadian will
- 1 Tart apple, peeled and diced
- 10 Dried figs, cut in 1/4's
- 2 1/2 c corn bread, Crumbled
- Salt, To Taste
- pepper to taste, Ground
- 3 T parsley, Chopped
- 2 t fresh savory, Chopped
- Gravy
- 1 1/2 c Reserved goose broth
- 1-2 T flour

Remove the neck and gizzard and place in a saucepan with about 1 qt. of water and let simmer lightly for several hours while partially covered. Reduce to about 2 cups and season with salt. Mix remaining ingredients, except for gravy, together and adjust seasoning by tasting.

Stuff, lace, and truss the bird and roast in a 325° oven, breast down, for 1 1/2 hours. Draw off fat as it accumulates. Turn and roast another 1 1/2 hours (or longer for a larger bird) until juices run clear when pricked where the thigh attaches to the body. Remove when done and let rest on a heated serving platter while you prepare the gravy.

Pour off all but 2 Tbls. of the fat and sprinkle with the flour. Set the roasting pan over low heat and stir for one minute while scraping up all the brown bits. Add the broth and stir until smooth.

Season to taste with salt and pepper and serve in a boat with goose.

Roast Turkey With Corn Bread Stuffing

1/4 lb Butter
1 Turkey, fresh (12-16#)
1/2 lb Salt pork, thinly sliced
CORN BREAD STUFFING =====
2 pk Corn bread mix (10 oz)
1/2 c Celery, chopped
1 Onion, medium, minced
1/2 c Butter
2 Egg yolks
Salt
Pepper

TURKEY STOCK =====
Turkey giblets + neck & wings
3 c Water
1/2 Onion, small, sliced
1/2 Garlic clove
1/2 Bay leaf
1/8 t Basil, crumbled
1/8 t Rosemary, crumbled
1/8 t Thyme, crumbled
1/8 t Salt

TURKEY GIBLET GRAVY =====
1/4 c Pan drippings
1/4 c Flour
1 c Water
2 c Turkey stock
Turkey giblets, cooked, chopped
Salt
Pepper

1. Preheat oven to 425°F.
2. Cut butter into very thin slices; place in freezer to harden while you prepare bird.
3. Wash turkey inside and out. Remove and reserve neck, giblets and wing tips. Pat dry with paper toweling. Starting at the breast, separate the skin from the meat by working your fingers between them. Slice your hand under skin as far as you can go and gently free the skin on both sides of the breast. Loosen it around the upper part of the legs, stopping about halfway down the legs. Insert slices of the cold butter, first under the leg skin, then under the breast skin. Reshape the loosened skin on the bird by patting it gently back in place. It will sag a bit but don't let that upset you; it will cook back in place. Wrap bird loosely in waxed paper and refrigerate while preparing stuffing.
4. Fill cavity of turkey loosely with stuffing. (Place any remaining stuffing in a shallow baking dish and place in oven about 30 minutes before bird is roasted. Bake until firm and lightly browned.) Fasten neck skin of turkey to body with skewer. Push legs under band of skin at tail or tie to tail. Place slices of salt pork over breast and fasten with wooden picks. Place turkey on its side on rack in shallow open roasting pan.
5. Cook for 15 minutes, then turn bird on other side and roast for 15 minutes longer.
6. Lower temperature to 325°F. and continue to roast turkey, turning the bird from side to side and basting often with the drippings from pan, for about 3-1/2 to 4 hours, or until juices run yellow - no longer pink - when thigh is pierced with a fork. Roast turkey breast side up for the last 15 minutes of cooking time. (Remove and discard salt pork when crisp and most of fat has been rendered. If fat in pan begins to burn, add a few tablespoons of water.) Transfer turkey to serving platter and let rest 30 minutes before carving. Reserve all drippings in pan for gravy.

*** CORN BREAD STUFFING ***

1. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl.
 2. Saute celery and onion in butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs.
 3. Beat egg yolks in a medium-sized bowl; stir in stock and pour mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste.
- Makes approximately 3 quarts, or 12 cups.

*** TURKEY STOCK ***

1. Combine giblets, neck, and wing tips with water in a large saucepan; add remaining ingredients. Bring to boil, then lower heat and simmer for about 15 minutes, or until liver is tender. Remove

liver and continue to simmer mixture for about 1 hour, or until remaining giblets are tender. Strain mixture; remove and chop giblets and liver for gravy. Reserve stock.

*** TURKEY GIBLET GRAVY ***

1. Pour off all turkey fat from roasting pan into a glass measuring cup. Measure and return 1/4 cup to pan. Sprinkle flour into fat; cook and stir 2 or 3 minutes over low heat. Add water and 2 cups of the reserved turkey stock. Cook, stirring and scraping up browned bits in pan with wooden spoon, until gravy thickens and bubbles 2 minutes. Strain gravy into saucepan; add chopped giblets and reserved liver. Taste; season with salt and pepper if needed.

Rum Pecans

6 Servings

2 c Pecan halves
1/4 c Sugar
2 T Dark rum
2 t coffee, Instant
1/4 t Cinnamon
1 ds Salt

Combine all ingredients in a small saucepan and cook over medium heat, stirring constantly, about 15 minutes, until sugar is melted and nuts are well coated. Pour out onto oiled wax paper and separate halves of pecans as they cool.

Rum Truffles

30 Servings

- 12 oz Semisweet chocolate chips
- 1/2 c Whipping cream
- 1 1/2 t Rum extract
- 1 t Vanilla
- 1/2 c Powdered sugar
- 1/4 c Unsweetened cocoa powder

Melt chips with whipping cream in heavy, medium saucepan over low heat, stirring occasionally. Whisk in rum extract and vanilla until blended. Pour into pie pan. Refrigerate until mixture is fudgy, but soft, about 75 minutes. Shape about 1 T into 1 1/4 inch ball. To shape, roll mixture in your palms. Place balls on waxed paper. Sift powdered sugar and cocoa into a shallow bowl. Roll balls in sugar-cocoa mixture; place in petit four or candy cases.

Scented Cinnamon Ornaments

1 Servings

4 oz Cinnamon
1 T Cloves
1 T Nutmeg
3/4 c Applesauce
2 T White glue
Ribbon

In medium bowl, combine cinnamon, cloves, and nutmeg. Add applesauce and glue; stir to combine. Work mixture with hands 2 to 3 minutes or until dough is smooth and ingredients are thoroughly mixed. Divide into 4 portions. On floured surface, roll each portion to 1/4 inch thickness. Cut dough with floured cookie cutters of desired shapes. Using straw or toothpick, make a small hole in the top of the ornament. Place cutouts on wire racks and allow to dry at room temperature for several days or dry them in a dehydrator. Thread ribbon through hole in ornament. DO NOT EAT. Makes about 32 (2 inch) ornaments.

Scotch Black Bun

3/4 lb Unsalted Butter, Chilled, *	1/4 t Black Pepper, Freshly Ground
3 3/4 c Unbleached Flour, PLUS	3 c Seedless Raisins
3 1/3 c Unbleached Flour	3 c White (Or Golden Raisins)
1/2 t Salt	1/2 c Almonds, Ground
8 T Ice Water, May Use Up To 10	1 1/2 c Almonds, Coarsely Chopped
1/2 c Sugar	3 Eggs, Lg
1/2 t Baking Powder	1/2 c Buttermilk (or Milk)
1 t Cinnamon	1 c Brandy
1/2 t Mace	1 Egg, Lg, Beaten
1/8 t Allspice	

* The butter, 3 sticks, should be cut into small pieces.

In a medium-sized mixing bowl, combine the butter, 3 3/4 c flour, and 1/4 ts of salt. With your fingers, work the ingredients together until you form small granules that are fairly uniform in size. Sprinkle 8 tb of the ice water over the granules and continue mixing until you can gather the ingredients into a ball. If the dough crumbles, add additional ice water, 1 tb at a time, until a soft ball can be formed. With the flat of your hand, press the dough into a thick cake, wrap it in plastic wrap, and refrigerate for at least 1 hour. Prepare the filling by sifting the 3 1/2 cups of flour, the sugar, baking powder, spices, and remaining 1/4 ts of salt into a large bowl. Add the freshly ground black pepper, seedless and white or golden raisins, ground and coarsely chopped almonds. Mix thoroughly until all the fruits and nuts are coated well with the dry ingredients. Add the 3 eggs, milk, and brandy mixing well. Preheat the oven to 375 degrees F. and, on a lightly floured surface, roll two-thirds of the chilled pastry to a thickness of 1/4-inch. Gently place a 9 X 3 1/2-inch springform pan on the pastry. With a small sharp knife, cut along the outside of the pan to make a disk. Line the bottom of the pan with the disk of pastry. Use the remaining pieces of rolled-out pastry to line the sides of the pan, slightly overlapping the pastry on the bottom and letting the pastry extend about 1/2-inch above the top of the form. Spoon the filling into the pan, packing it down firmly and press the excess pastry over the filling. Brush the pastry with a little of the beaten egg. In the same fashion, roll out the remaining pastry into a circle larger than the form. Roll the pastry around the rolling pin to lift it and unroll it on the top of the form. Press the top pastry against the filling and the pastry below to make a tight seal and trim off the excess. Brush the entire top with the beaten egg. Cut a 1-inch round vent in the middle of the bun, and if you like, use the pastry scraps to make leaves. Roll the

scraps together and cut out tear drop shapes to resemble leaves. Score the top, with a small sharp knife, to resemble the ribs of the leaves. Brush the undersides of the leaves with the remaining beaten egg to make them adhere to the top of the bun. Then brush the top again with the beaten egg. Bake on a rack in the middle of the oven for 2 to 2 1/2 hours, or until the pastry is a rich golden brown. If the decorations color much faster than the top sheath of pastry, cover them with aluminum foil to reflect the oven heat and retard the browning.

See's Fudge Candy

25 Servings

- 4 1/2 c Sugar
- 3 pk Chocolate chips (12 oz ea)
- 1/2 lb Margarine
- 1 t Vanilla
- 1 cn Evaporated milk
- 7 oz Marshmallow cream
- 2 c Nuts

Mix 4 1/2 cups sugar with one (1) can evaporated milk. Boil 7 to 8 minutes, stirring often. (rolling boil)

Mix together in a large bowl; 3 packages chocolate chips, 7 oz. jar marshmallow cream, 1/2 lb. melted margarine.

Cream margarine and marshmallow together and add chocolate chips.

Pour hot mixture over chocolate mixture.

After chocolate has melted, add 2 cups of nuts and 1 tsp. of vanilla, blend well, pour into buttered pans and chill in refrigerator. Cut into squares before firm.

This recipe makes about 5 lbs of fudge.

Sesame Chicken Wings

8 Servings

- 36 Chicken drumettes (bottom Part of chicken wing)
- 2 cl Garlic
- 1 Inch fresh ginger, peeled
- 1 Onion, quartered
- 1 t Red pepper flakes
- 2 t Salt
- 2 t coriander, Ground
- 3 T Soy sauce
- 3 T Fresh lemon juice
- 2 T Sesame oil
- 2 T Sugar
- 1/2 c Sesame seeds (approx)

Wash the chicken pieces and pat dry. Place in a bowl. Combine the remaining ingredients except the sesame seeds in a blender and puree. Pour the mixture over the chicken and stir to coat all the pieces well. Refrigerate for at least 2 hours.

Remove the chicken from the marinade and sprinkle with the sesame seeds. Place under the broiler for 5 to 6 minutes on each side. Serve hot.

Makes 6 to 8 servings as hors d'oeuvres.

Smith College Fudge

1 Servings

- 1 c Granulated sugar, 1 cup
 - brown sugar--firmly,Packed
 - 1/4 cup molasses
- 1/2 c Light cream, 2 squares (2
 - oz) unsweetened chocolate
- 1/4 c Butter
- 1 1/2 t Vanilla

Combine the 2 sugars, molasses, cream and coarsely chopped chocolate in a saucepan. Cook over a moderate heat, stirring until sugar and chocolate have melted. Continue cooking, WITHOUT STIRRING, until mixture reaches 238 degrees or until a few drops tested in cold water form a soft ball. Remove from heat, stir in butter and vanilla, cool slightly, then beat until fudge begins to harden. Pour onto a buttered platter and cut into squares before the fudge is completely hard. Makes about 1 1/4 lbs.

Smoked Salmon With Brown Soda Bread

6 Servings

- 6 Servings
- 3 c Torn greens (such as red
-leaf lettuce, frisee and
-arugula)
- 1 lb Thinly smoked salmon, Sliced
-(such as Irish, Scottish or
-Norwegian)
- 2 T capers, Drained
- 1 sm White onion, thinly sliced
- 24 Red cherry tomatoes (or
-pear)
-tomatoes
- 24 Yellow pear tomatoes or
-cherry tomatoes
- 2 T Olive oil (preferably
-extra-virgin)

Lemon wedges Unsalted butter

Divide greens among plates. Top with salmon. Sprinkle with capers. Garnish with onions and tomatoes. Drizzle with oil. Serve with lemon, bread and butter.

Sour Cream Coffee Cake W/ Chocolate & Walnuts

12 Servings

- 1 c (2 sticks) butter, Unsalted
-softened
- 3/4 c Sugar
- 2 c all-purpose flour, Sifted
- 1/4 t Salt
- 1 t Baking soda
- 2 t Baking powder
- 3 Large eggs
- 1 c Sour cream
- 2 t Vanilla extract
- 1 c Coarsely walnuts, Chopped
- 4 oz Bittersweet chocolate
-coarsely, Chopped

Preheat oven to 350 degrees. Butter and flour a 10-to 12-cup fluted tube pan. In a large bowl, using a hand-held electric mixer set at high speed, beat the butter until creamy, about 1 minute. Add the sugar and continue beating at high speed until light and creamy, about 2 minutes. Sift together the flour, salt, baking soda, and baking powder. At low speed, beat in 1/2 cup of the flour mixture, then beat in 1 of the eggs. Beat in another 1/2 cup of the flour mixture, then 1 of the remaining eggs. Repeat with another 1/2 cup of the flour mixture, and the last egg. Beat in the remaining flour along with the sour cream and vanilla. Using a spatula, fold in the walnuts and chocolate. Transfer the batter to the prepared pan and smooth the surface. Bake for 45 to 55 minutes in the preheated oven until the cake begins to shrink from the sides of the pan and a toothpick inserted in the center comes out clean. The surface will crack. Remove the cake from the oven and let cool for about 10 minutes in the pan, then turn it out onto a wire cake rack. Cool completely before serving. Serves 12.

Speculaas

24 Servings

- 4 c Flour
- 1 c Butter
- 1 1/2 c Brown sugar
- 1 t Salt
- 4 t Baking powder
- 1 t Cinnamon
- 1 pn Cloves
- 1 pn Nutmeg
- 1 pn Ginger
- 1 pn Black pepper
- Milk
- Blanched almonds (opt.),OR
- Candied fruit peel (opt.)

PREHEAT OVEN TO 325F. Mix all ingredients but the almonds and candied fruit peel together. Add milk until it makes a stiff paste that can be rolled out. Roll into sheets and then press blanched almonds and chopped candied peel on top, if you desire. Cut into rectangles roughly 2-by-4-inches and transfer to a greased cooking sheet. Bake until light brown.

Spicy Christmas Ornaments

1 c Applesauce
4 oz cinnamon, Ground
1 oz cloves, Ground
1 oz nutmeg, Ground
1 oz ginger, Ground

Combine everything and blend with your hands until dough is smooth. Add more applesauce if necessary. Divide dough into quarters.

Sprinkle counter with cinnamon and roll out portion of dough to 1/4" thick. Cut with cookie cutters and transfer to cookie sheet. Pierce with skewer to form hole for hanging.

Turn ornaments every 12 hours and examine until they are dry. This takes 3 to 5 days.

When the ornaments lose their scent, dab on oil of cinnamon.

Note: Roll out dough on aluminum foil and move the foil onto the cookie sheet. It will help the ornaments keep their shape.

Note: You can alter the amounts as long as you use about 7 oz ground spices to 1 c applesauce.

Spicy Cranberry Relish

32 Servings

3 c Cranberries, washed
1 c Honey
1 c Water
1 Naval orange, medium
1 t Ginger, fresh or ground
1/2 t Cinnamon, ground
1/2 t Cardamom, ground

1. Bring cranberries, honey and 1/2 cup of water to a boil in a saucepan. Cover and simmer for 10 minutes, then uncover and simmer 10 minutes longer, stirring occasionally.
2. Quarter unpeeled orange and chop it finely in food processor. Add to simmering cranberry mixture with remaining 1/2 cup of water and spices. Stir well and simmer an additional 20 minutes, stirring occasionally. Chill before serving.

Spicy Orange Nuts

6 Servings

- 1 1/2 c Unsifted powdered sugar
- 2 T Cornstarch
- 1 t Cinnamon
- 3/4 t Cloves
- 1/4 t Allspice
- 1/8 t Salt
- 2 T orange peel., Freshly Grated
- 2 Egg whites, slightly beaten
- 3 T Freshly squeezed orange
-juice
- 2 c Walnut (or pecan halves)

Sift together sugar, cornstarch, spices and salt. Stir in grated peel. Blend egg whites with orange juice; stir in nuts, coating each half completely. Drain thoroughly. Then roll in sugar mixture to coat well. Spread on cookie sheet. Do not allow nuts to touch. Bake at 250 for 20 to 25 minutes (or until dry). Cool before storing in container.

Springerle (Molded Christmas Cookies)

12 Servings

- 4 Eggs, large
- 1 t Anise extract
- 2 c Sugar
- 4 1/2 c Cake flour, sifted

Beat eggs until very light and fluffy. Gradually add sugar; beat for 15 minutes. DO NOT underbeat. Fold in anise extract and flour. Roll dough 3/8-inch thick. Thoroughly flour springerle mold or rolling pin. Press molds firmly to dough. Cut cookies apart and place on greased and floured cookie sheet. Let dry overnight at room temperature, covered with paper towels, or uncovered. Preheat oven to 375 degrees F. Place cookies in oven and immediately reduce temperature to 300 degrees F. Bake for 15 minutes. Cookies should not brown. Store cookies 2 to 3 weeks to mellow flavor. These cookies are very hard and may be used for dunking in coffee, tee or cocoa. For Christmas, paint designs with egg yolk colored with food coloring.

Makes 6 dozen.

Stained Glass Candies

1 Servings

- 4 oz Chocolate,semisweet (4 squ
- 1 c Sugar,icing
- 1 Egg,beaten
- 3 c Marshmallows,coloured mini
- 1/2 c Walnuts
- 2 t Butter

Melt chocolate, add sugar and egg, pour over nuts and marshmallows. Form into rolls, wrap in wax paper and refrigerate. When cool, slice into round candies.

Stained Glass Candy

3 3/4 c White sugar

1 1/2 c Lily white syrup (or Karo-must be colorless)

1 c Water

Food coloring

Oil based flavorings such as

- Wiltons

Tin foil

Icing sugar, approximately 10 cups, can be reused over and over

Sharp pair of scissors

Candy thermometer

Mix the white sugar, white syrup, and water in a medium sized pot. Add the food coloring you want (green for spearmint, orange for orange) Bring to a boil, and boil until candy thermometer reaches 300 F degrees. (Can take up to 20 minutes) Stir to mix all the ingredients, but once it starts to boil, do not touch. Pot must be big enough to allow for double, as it rises as it boils

While the candy mixture is boiling, shape a large piece of tin foil by folding up the sides and ends to create a large cookie sheet type shape. Put the icing sugar on the foil to completely cover it, and bank up the sides with icing sugar.

When the candy mixture has reached 300F, remove from heat. Let sit about 10 seconds and stir to cool slightly (heavy emphasis on SLIGHTLY) Then add about 1 to 1-1/2 tsp of the oil based flavorings depending on how strong you want the flavor. Stir until mixed (may boil a bit and DON'T stand over top of pot as flavor will escape in the air and up your nose!! 8-)) Once flavoring is combined, pour mixture onto the icing sugar and use rubber spatula to scrape all mixture out of pot. Put pot, spatula and candy thermometer into sinkful of hot soapy water. If you allow it to harden you won't be saying nice things about me at all!! As candy is cooling, keep checking by trying to pull up the edges. Once it gets to the consistency that you can lift it a little, start cutting it FAST! The outside will cool first so you have to watch it. If it hardens too quickly you will end up with a good size lollipop that you won't be able to cut. It will shatter like glass. Continue working your way around until all is cut. Then take all the candy and put it in a strainer that is sitting over a bowl. Shake some of the excess icing sugar off candy and allow to cool thoroughly. Pack in airtight containers.

This recipe makes about 2 lbs candy.

Strawberry-Orange Spread

4 Servings

20 oz Frozen Strawberries, Thawed
1 3/4 oz Fruit Pectin, Powdered, 1 Pk
1 T Orange Peel, Grated
1/2 c Orange Juice
3 1/2 c Sugar

Mix the strawberries, pectin, orange peel and orange juice in a 3-quart saucepan until the pectin is dissolved. Heat over high heat, stirring constantly, to a rolling boil, about 2 minutes. Add the sugar and bring back to a rolling boil, stirring constantly, then remove from the heat. Skim off the foam and immediately pour into hot sterilized jars or glasses or freezer containers. Cover tightly and cool to room temperature. Refrigerate or freeze no longer than 3 months.

Makes 4 half pints of spread.

Struffoli (Honey Balls)

1 Servings

3 Large eggs
1 T Butter, softened
1 t Sugar, plus
1/2 c Sugar
2 c All-purpose flour
1/2 t Baking powder
1 c Honey
Vegetable oil, for deep-fryi
Colored sprinkles

Whisk together: eggs, butter, 1 tsp sugar until foamy. Add baking powder; add flour. Work the mixture into a soft dough with your hands. Divide dough into 4 pieces. On a floured surface, roll each piece into a rope about the width of your index finger and 12 inches long. Cut the ropes into 1" pieces. Toss the pieces with enough flour to dust them lightly and shake off excess flour. Heat oil to 375F in a deep fryer. Fry the struffoli a few handfuls at a time until they puff up and are golden brown. Using a slotted spoon, transfer to a paper towel to drain. Combine the honey and the 1/2 cups sugar in a large saucepan over low heat; stirring until the sugar has dissolved; keep warm over low heat. Add the fried balls, a few at a time, and turn them with a wooden spoon to coat on all sides. Transfer the balls to a large platter and mound them into a pyramid, shaping with wet hands. Sprinkle with the colored sprinkles and let stand for 1 to 2 hours. Then just break off some pieces with your hands to eat.

Succotash

16 Servings

- 3 lb Corn (frozen whole kernel)
- 3 c Vegetable white sauce (see r
- 3 lb Baby lima beans, frozen
- 1 Season salt and pepper to ta

Heat the vegetables through and mix thoroughly. Add the prepared vegetable white sauce and mix. Bring to boil, then remove from heat, cover and keep warm until ready to serve. This is an old home recipe, made in large quantities, at Thanksgiving and Christmas.

Super Chocolate Fudge

34 Servings

1 pk Semi sweet chocolate chips
-(350gr)
1 cn Sweetened condensed milk
1 1/4 c Icing sugar
1 pn Salt
1 t Vanilla
1/2 c nuts,Chopped

In heavy saucepan, over low heat, melt chocolate chips with condensed milk; stir in remaining ingredients. Spread evenly in waxed paper lined 8 inch square pan. Chill 2-3 hours or until firm. Turn fudge onto cutting board, peel of paper, cut into squares. Store loosely covered at room temperature. Makes about 3/4 of a pound. May be wrapped and frozen for up to six weeks. Thaw at room temperature before serving.

Swedish Ginger Cookies (Pepparkakor)

10 Servings

1/2 c Molasses

1/2 c Sugar
1/2 c Butter
1 Egg, well beaten
2 1/2 c all-purpose flour, Sifted
1/4 t Salt
1/4 t Baking soda
1/2 t Ginger
1/2 t Cinnamon

Heat molasses in small saucepan to boiling point. The boil 1 minute.

Add sugar and butter and stir until butter is melted. Cool. Beat in egg. Sift together flour, salt, soda and spices. Add to first mixture and mix thoroughly. Cover bowl tightly and chill overnight. Roll out a portion of the dough at a time on lightly floured pastry cloth. Roll out thin. Cut into desired shapes. Bake in a moderate oven (350) 6 to 8 minutes. 10 dozen cookies Note: The dough may be shaped into a roll and wrapped in waxed paper. Chill thoroughly overnight or longer. Slice thin and bake in moderate oven (350). These should be stored in an air-tight container - allow flavor to "ripen".

Swedish Limpa Bread

1 Servings

2 1/4 c Bread flour

1/4 c (1 oz.) rye flour
2 T Brown sugar
1 T Dry milk
1 t Salt
1 T Butter
1 T Orange peel, chopped
1 1/2 t Caraway seeds
1/2 t Fennel seed
15/16 c (7-1/2 fl. oz.) water
1 t Dry yeast

Combine ingredients in order according to your own bread machine instructions.

Swedish Meatballs

4 Servings

2 c Soft bread crumbs
2/3 c Milk
1/2 c onion, Minced

- 4 T Butter
- 1 1/2 lb beef (or veal), Ground
- 3 Eggs, slightly beaten
- 2 t Salt
- 1/2 t Pepper
- 1 t Nutmeg
- 1 t Paprika
- 1 T Concentrated meat extract
- 3 T Flour
- 1 c Water
- 1 c Sour cream
- 2 T parsley, Minced

Soak bread crumbs in milk until softened. Add onion to 1 Tbsp butter in small saucepan and cook slowly 3 minutes. Mix softened bread, cooked onion and meat. Add eggs, salt, pepper, nutmeg and paprika. Mix thoroughly until very smooth and light. Shape meat into small balls, dusting the hands with flour while shaping the balls. Melt remaining 3 Tbsp butter in large frying pan. Add meat balls and fry until golden brown all over. Remove from pan and add meat extract and 3 Tbsp flour. Stir until well blended. Add water, and a few grains of pepper. Cook, stirring constantly until thickened. Reduce heat very low and cook 5 minutes. Stir in sour cream, a rounded tablespoon at a time, stirring until thoroughly blended after each addition of sour cream. Return meat balls to gravy, cover pan and simmer very gently 10 minutes. Serve in deep casserole. Sprinkle with minced parsley.
70 to 80 meat balls.

Swedish Spritz (Spritsar) Cookies
Categories: Cookies, Christmas
96 Servings

- 2 c all-purpose flour, Sifted
- 3/4 c Sugar
- 2 Egg yolks
- 1 c Butter

1 t Almond extract

Sift together flour and sugar onto bread board. Make a well in center and into this drop egg yolks, butter and extract. Mix into a smooth dough with finger tips. Force through cookie press onto ungreased cookie sheets in O and S shapes. Bake in moderate oven (375) 8 to 10 minutes. 8 dozen spritz.

Sweet Iced Christmas Bread

2 1/2 c Bread (or unbleached flour)
-More flour may be necessary
1 c milk (105F-to-115F), Warm
1 pk Active dry yeast
1/4 c Sugar
1 Egg, at room temperature

- 1/2 t Salt
- 1/2 c Butter, at room temperature
- 1/2 c Glaceed cherries
- 1/2 c mixed candied fruit, Chopped
- 1/2 c Date bits
- 1/2 c Coarsely walnuts, Chopped
- or pecans

GLAZE =====

- 1 Egg, beaten, mixed with
- 1 t Milk (or water)

DECORATION =====

- 7 Halves of glaceed cherries
- 7 Walnut (or pecan halves)

ICING =====

- 1/2 c Confectioners' sugar
- 1/2 T Vegetable oil
- 1/4 t Almond extract
- Water

PREHEAT OVEN TO 350F. In a food processor or mixer bowl, mix 1 cup of the flour, the warm milk, yeast and sugar. If time allows, cover the bowl with plastic wrap and leave the dough at room temperature to ferment and bubble for 2 hours. If time does not allow, proceed to add the egg, salt and butter. Add the rest of the flour, 1/2 cup at a time, to make a soft dough. Knead the dough in the food processor, mixer or on a floured board until elastic and smooth. Mix the cherries, candied fruit, dates and nuts together and fold and knead 1/3 of the mixture at a time into the dough until well mixed. Place in an oiled plastic bag or oiled bowl. Turn to coat. Seal or cover and let rise in a warm place until doubled, about 3/4 to 1 hour. Punch down. Knead briefly. Grease a 9-by-5-inch loaf pan. Form the dough into an oval approximately the length of the pan, and place in pan. Let rise again until doubled. Brush the loaves with the egg glaze. Bake on the middle shelf about 40-to-50 minutes until nicely browned. Cover with foil if the loaf browns too rapidly. Cool on a wire rack. TO MAKE ICING, mix confectioners' sugar, oil, almond extract and enough water to make a smooth consistency. Brush cooled bread with icing. Top with the candied cherries and nuts.

Sweet Potato Casserole

12 Servings

- 7 Sweet potatoes
- 1/4 c Butter (1/2 stick)
- 1/2 c Sugar
- 1/4 c Brown sugar
- 1/2 t Vanilla
- 1/4 c Evaporated milk

- 2 Eggs
- Cinnamon (or nutmeg), to taste

TOPPING =====

- 1 c corn flakes, Crushed
- 1/4 c Butter (1/2 stick)
- 1/2 c Brown sugar
- 1/4 c Pecans, chopped

Boil sweet potatoes in skins until done; cool, peel, mash and mix with remaining ingredients, except topping. Place in greased 3 qt. casserole and cover with topping mixture. Bake 15 minutes at 450 deg.

Sweetpotato Souffle

4 Servings

- 1 c Milk
- 1/2 c Sugar
- 1/2 t Salt
- 3 T Butter
- 1 t Nutmeg
- 2 c sweetpotatoes, Mashed
- 2 Eggs, separated

1/2 c Raisins
1/2 c pecans,Chopped
Marshmallows

Scald milk and add sugar,salt,butter,nutmeg and potatoes; beat until fluffy. Beat egg yolks and add to potatoes. Add raisins and pecans. Beat egg whites stiff,fold into potatoes and pour into greased baking dish. Bake in moder- ate oven (350 degrees.) 50 to 60 minutes or until firm. Top with marshmallows and brown in oven. Serves 8.

Tourtiere

Categories: Meats,Holiday,French can,My
6 Servings

2 lb Pork,ground
1 Onion,large
1 Garlic clove
1/8 t Mace,ground
1/8 t Sage,ground
1 Potato,small
1/4 c Raisins
-Pepper,To Taste

-Water,boiling
Pastry for double crust pie

Finely mince onion and garlic. Peel and grate potatoes. Place pork, onion, garlic, mace, sage, grated potato and raisins in large heavy pot. Cover with boiling water, about 2 cups/ Cook, uncovered over medium heat or till meat is no longer pink and water is absorbed, 30 to 45 minutes. Stir frequently, reducing water if necessary to avoid boiling. Remove from heat and set aside to cool. Skim off excess fat. Preheat oven to 400F. Meanwhile prepare pastry. Line a pie plate with half of the pastry. Prick with fork and bake 10 minutes. Cool to room temperature. Pour cooled meat mixture into pie shell. cover with top crust. Crimp and seal edges and cut vents to allow steam to escape. Bake 10 minutes. Reduce heat to 350F and bake 30 more minutes or till crust is light brown and filling is bubbly. Serve hot.

Tourtiere 2

CRUST =====

2 1/2 c Flour
2 t Baking powder
1 t -Salt
1/2 lb Shortening
1/2 c -Hot water
2 t Lemon juice
1 Egg,well beaten

FILLING =====

1 lb Pork,lean ground
1 Onion,finely chopped

- 1/2 t -Salt
- 1/4 t -Pepper
- 1/2 t Thyme
- 1/2 t Sage
- 1/2 t Dry mustard
- 1/2 t Cloves
- 1 Potato,boiled & mashed

HERB SAUCE =====

- 1 Celery stalk,minced
- 2 1/2 c Consomme
- 1/2 t Sage
- 1/2 t Thyme
- 1/4 c Butter
- 1/2 c Flour
- 1 T Parsley
- 1 c Mushrooms,chopped

For Crust: Combine flour, baking powder and salt in large mixing bowl. Measure in 2/3 cup cold shortening and cut into flour till mealy. Completely dissolve remaining 1/2 cup shortening in hot water (heat as necessary to dissolve). Cool. Add lemon juice and egg to water-shortening mixture. Mix liquid into flour mixture till dough leaves the sides of the bowl. Turn out onto lightly floured board and knead for about 1 minutes or till all flour is blended. Wrap in waxed paper, refrigerate for 1 to 12 hours. Roll out 2/3 of the dough and line a casserole dish. Reserve 1/3 for top crust.

For Filling: Simmer meat and 1/2 cup water for 45 minutes. Add onion and seasonings and simmer for 15 minutes. Mix in mashed potatoes and cool. Place in bottom crust, top with remaining dough and slit crust. Bake at 400F for 30 minutes.

For sauce: Simmer all ingredients except for flour, parsley and mushrooms for 1 hour. Add to sauce and stir till thickened, then add parsley and mushrooms Simmer for 10 minutes. Serve with tortiere.

Tropical Fudge

2 Servings

- 1 1/4 c Sugar
- 1/2 c Molasses
- 1/3 c Hot water
- 2 T Butter (or margarine)
- 1/4 t Salt
- 6 oz Semisweet chocolate pieces
- 2 c Finely Brazil nuts,Chopped
- 1 cn Flaked coconut
- 1/2 c Finely Brazil nuts,Chopped

Servings: 2 pounds

DIRECTIONS: In saucepan, mix sugar, molasses, hot water, butter and salt. Stir over low heat until a small amount of the mixture forms a soft ball when dropped in cold water (240-F). Remove from heat; add chocolate; do not stir. Cool to 150 F, and stir until chocolate is well blended. Add 2 cups nuts and coconut. Pour into buttered 8x8x2" pan, and press in 1/2 cup nuts. Let stand in cool place several hours before cutting in squares.

Truffles Au Chocolat (Chocolate Truffles)

3 oz Chocolate
1 1/2 oz Butter
2 oz Powdered sugar
2 T Fresh cream

Preparation: Put cream, butter and grated chocolate into a pan. The chocolate need not be grated fine. The cream can be replaced by skimming the top off raw milk poured into a wide basin and allowed to settle. Melt butter, chocolate, and cream in a double boiler, stirring to mix well. When melted, remove the double boiler from the fire, leaving the hot water in the bottom pan to keep it warm. Sift the powdered sugar in slowly, so that it will not form lumps, stirring constantly. Let stand 24 hr. in a cool place. (In winter, 12

hr. in a cold room will do.) At the end of this time, cut a piece of this chocolate about the size of a small nut, using a knife or spoon. Roll it into a ball in the palm of the hand until the outside of the bonbon begins to melt a little. Then roll it in grated or granulated chocolate, which will stick to it perfectly. Let stand 2 hr. before serving, but in a place that is not too cold, because these truffles are better when they are a little soft. Instead of rolling them into balls, you can also shape them to look more like truffles.

Truffles Pralinees (Praline Truffles)

1/2 lb Good chocolate
About 1/2 glass water
3 Egg yolks
3 oz Butter
1 1/2 oz Praline paste

Slowly melt the chocolate in the water, bring to a gentle boil, remove from the fire, and add the yolks, beating with a spatula, then replace on a low fire to poach the eggs in the chocolate. Do not stop beating. Remove from the fire and add the butter and the praline paste. Let cool, beating from time to time (this cooling takes a rather long time). When the mixture begins to solidify, take some with a spoon, place it in some grated chocolate (prepared in advance), and shape to resemble real truffles. These truffles keep a

week. To keep a longer time, substitute vegetable shortening for the butter.

Truffles Royale

6 Servings

3/4 c Whipping cream

1/4 c Butter

1/4 c Orange liqueur

7 Squares Semi sweet chocolate

Dipping

8 Squares unsweetened

-chocolate

Combine cream and butter. Bring to a boil over medium heat. Remove from heat; add liqueur and chocolate. Stir until chocolate is entirely melted. Chill mixture until firm enough to handle, about 3-4 hours. Using a teaspoon, form and roll mixture into small balls. Chill for another hour.

Partially melt chocolate. Then place chocolate over saucepan of lukewarm water (approx 88F) Place chilled truffle on a fork. Dip into chocolate; gently scrape away excess chocolate from under tines of fork. Place on waxed paper lined trays. Chill until chocolate is set.

Turkey Giblet Gravy

12 Servings

1/4 c Pan drippings

1/4 c Flour

1 c Water

2 c Turkey stock

Turkey giblets, cooked, chopped

Salt

Pepper

Pour off all turkey fat from roasting pan into a glass measuring cup. Measure and return 1/4 cup to pan. Sprinkle flour into fat; cook and stir 2 or 3 minutes over low heat. Add water and 2 cups of the reserved turkey stock. Cook, stirring and scraping up browned bits in pan with wooden spoon, until gravy thickens and bubbles 2 minutes. Strain gravy into saucepan; add chopped giblets and reserved liver.

Taste; season with salt and pepper if needed.

Turkey Stock

12 Servings

- Turkey giblets+neck & wings
- 3 c Water
- 1/2 Onion,small,sliced
- 1/2 Garlic clove
- 1/2 Bay leaf
- 1/8 t Basil,crumbled
- 1/8 t Rosemary,crumbled
- 1/8 t Thyme,crumbled
- 1/8 t Salt

Combine giblets, neck, and wing tips with water in a large saucepan; add remaining ingredients. Bring to boil, then lower heat and simmer for about 15 minutes, or until liver is tender. Remove liver and continue to simmer mixture for about 1 hour, or until remaining giblets are tender. Strain mixture; remove and chop giblets

and liver for gravy. Reserve stock.

Turkey Stuffing

8 Servings

- 1/4 c Olive oil
- 1 Shallot, finely chopped
- 1 Onion, large, finely chopped
- 1 1/2 c Celery, finely chopped
- 12 c Bread, stale, cut in 1/2" cube
- 2 T Sage, ground
- 1/2 t Thyme, dried
- 1/2 t Celery seed, ground
- 1/2 t Paprika
- Pepper, freshly ground
- 2 1/4 c Stock, strong vegetable

1. Heat the oil, shallot, onion and celery in a heavy pot. Saute until the vegetables begin to soften, then add bread cubes, sage, marjoram, thyme celery seed, paprika and pepper to taste. Mix well. Cook, stirring frequently, for 5 minutes over medium-low heat.

2. Add hot vegetable stock to pot and mix well. Cover and cook over low heat for 30 minutes or longer, stirring frequently, until bread cubes have broken down. (The secret to a good stuffing is in the slow cooking and the frequent stirring.)

Two Minute Velvet Fudge

1 Servings

- 1 Milk chocolate chips (12 oz)
- 1 Semisweet chocolate (6 oz)
- 1 cn Sweet condensed milk (14 oz)
- 1/3 c Confectioners sugar
- 1 t Vanilla
- 1 c nuts,Chopped

Grease a 8" x 8" pan. Microwave the chips and condensed milk, uncovered, in a 2 quart bowl, on high, for 2 minutes. Stir until smooth. Stir in sugar and vanilla, then add nuts until well blended. Pour into a prepared pan, and spread evenly. Chill until firm.

Vassar Fudge

1 Servings

- 2 c Sugar
- 2 Squares (2 oz) unsweetened
-chocolate
- 1 c Light cream
- 1 T Butter

Combine sugar, coarsely chopped chocolate, and cream. Cook over moderate heat, stirring only until sugar and chocolate have melted. Continue cooking until mixture reaches 238 degrees or until a few drops tested in cold water form a soft ball. Remove from heat, add butter, and cool slightly. Beat until fudge begins to harden, then transfer to a buttered platter. Cut into squares before the fudge is absolutely firm. Makes a little more than 1 pound. VARIATIONS: To make Wellesley Fudge, add 1/2 lb of marshmallows when the candy is removed from the heat.

Vegetable Latkes

4 Servings

- 2 Lg. carrots,grated
- 2 Med. zucchini,grated
- 6 Leaves spinach,chopped
- 3/4 c Whole-wheat flour/
- 1/4 c Wheatgerm
- 2 Eggs,slightly beaten
- 2 T Soy sauce
- Oil.
- 1 lg Clove garlic,minced

Place vegetables in a strainer and pressout liquid. Transfer to a bowl. Stir in flour and wheat germ. In another bowl, mix together eggs, garlic and soy sauce; add to veggies (if mixture is watery, add additional flour or matzoh meal). Heat enough oil to cover surface of a large, heavy skillet. When hot, drop veggie mixture by soupspoonsful into the pan. Cook over medium heat until brown and crisp, about 10 minutes. Turn and brown the other side. Serve hot with additional soy sauce to taste.

Velveeta Cheese Fudge

6 Servings

- 1 lb Margarine (or Butter)
- 1 lb Velveeta Cheese
- 1 c Cocoa
- 4 lb Powdered Sugar
- 2 c Nuts, Chopped
- 2 t Vanilla

Melt margarine and cheese together. Mix in remaining ingredients. Spread in greased pan. Cool. Cut in squares. Keep in refrigerator. Makes enough for a big party.

Very Old Fudge

6 Servings

2 c White sugar
1/2 c Corn syrup
1/2 c Milk (or cream)
1 t Butter
1 t Vanilla

Mix the first 4 ingredients, stirring occasionally. Boil until soft to medium ball stage. Cook, add vanilla and beat with a wooden spoon until stiff. Add nuts and cherries if desired. For chocolate fudge, add 2 tbs. cocoa.

Very Rich, Very Thin Chocolate Lace Cookies

36 Servings

1/4 lb Butter-1 stick
2 Chocolate-unsweetened
Egg-slightly, Beaten
1/4 t Salt
1/2 t Vanilla
1/2 t Baking powder
1/2 c Flour
1 1/2 c Sugar

Melt the butter and chocolate in the top of a double boiler. Combine with egg and rest of ingredients. Drop by scant teaspoonfuls on greased cookie sheets. The finished cookies will be 3 to 4 inches in diameter so space them accordingly.

Bake in preheated oven of 325 for about 12 minutes. Watch carefully to prevent burning. When nearly cool, remove from the cookie sheet with spatula. (I use the metal type. Hint-press under the cookie with pressure against the sheet and they remove easily without crumbling) Place on racks to cool completely.

Whipped Yams And Winter Squash Casserole

8 Servings

- 2 Acorn squash, large, baked 1hr
- 2 Yams, large, baked
- 1/2 c Orange juice, fresh
- Cinnamon, ground
- Nutmeg, grated

1. Preheat oven to 350'. Scoop squash from skin. Place in a large mixing bowl or food processor. Remove yam flesh from skin and add to squash. Whip or mash together, incorporating maple syrup and orange juice.
2. Place mixture in casserole and dust with cinnamon and nutmeg to taste. Bake for 20 to 30 minutes.

Whiskey Balls

36 Servings

3 c Vanilla wafer crumbs
1/2 c Finely pecans, Chopped
1/2 c Unsweetened cocoa
2 c Confectioner's sugar
1/2 c Bourbon
3 T Light corn syrup
Salt, if desired

1. Blend together the crumbs, nuts, cocoa, 1 cup confectioner's sugar, bourbon, corn syrup, and a dash of salt. Form into small balls the size of walnuts.
2. Roll each ball in the remaining 1 cup confectioner's sugar and place on a cookie sheet. Chill in the refrigerator for several hours or overnight.

White Chocolate Cream Filling

- 1 1/2 t Unflavored Gelatin
- 3 T Cold Water
- 6 oz White Choc.-flav. baking bar
- 1 1/4 c Whipping Cream
- 1 t Vanilla Extract

Servings: 1

* White Chocolate-flavored baking bar should be grated.

Sprinkle gelatin over water in a small saucepan; let stand 1 minute. Cook over low heat, stirring until gelatin dissolves. Add grated baking bar and stir constantly until chocolate melts; cool slightly.

Combine whipping cream and gelatin mixture in a mixing bowl; beat at medium speed of an electric mixer until thickened. Stir in vanilla. Makes 3 cups.

White Chocolate-Coconut Truffles

30 Servings

- 4 T (1/2 stick) butter, Unsalted
- 8 oz White chocolate, finely chop
- 1 c sweetened coconut, Shredded
-divided
- 1 Large egg yolk, at room
-temperature
- 2 T Coconut liqueur (or light
-rum)
- 1/2 t Vanilla extract

Melt the butter in a heatproof bowl over very hot, not simmering, water. Add the white chocolate and melt, stirring occasionally, just until smooth. Remove from the heat and whisk in 1/4 cup of the coconut, the egg yolk, coconut liqueur, and vanilla. The mixture may separate, but keep whisking and it will come together. Cover tightly with plastic wrap and refrigerate until firm, at least 3 hours or overnight. Using a melon baller, scoop up the mixture and roll into 1-inch balls. Roll each ball in the remaining coconut, pressing the coconut on so it will adhere. Refrigerate until ready to serve. (The truffles can be prepared up to 3 days ahead, tightly covered, and refrigerated, or frozen for up to 1 month. Makes about 30 truffles.

White Chocolate-Coffee Truffles

6 Servings

- 3/4 c Whipping cream
- 1 T espresso (or coffee), Instant
-powder
- 14 oz White chocolate, very finely
-chopped
- 2 T Kahlua
Dipping chocolate
- 1 lb White chocolate, very finely
-chopped
- 2 t Vegetable oil
- 3 T Chocolate-covered coffee
-beans, very finely chopped

1. To make the truffles: In a medium saucepan, bring the cream and espresso powder to a boil. pour over the chocolate and whisk until completely melted. whisk in the Kahlua. Refrigerate until completely chilled and firm.

2. With a tsp, place pieces of the chocolate onto a foil-lined baking sheet. Refrigerate to firm; roll into balls and refrigerate again for about 30 minutes.

3. To prepare the dipping chocolate: In the top of a double boiler set over hot water, place the chocolate and oil. stir until almost melted. Remove the top of the double boiler from the heat and stir until the chocolate has completely melted. continue to stir until the chocolate has cooled and reaches a temperature of 90 degrees.

4. Prepare 2 baking sheets by lining with aluminum foil. Dip each candy center in the melted chocolate, shake off the excess and place on the baking sheet. When you have dipped a row of candies, top each with a little of the chocolate- covered coffee bean. Before each dipping, stir the chocolate vigorously with your fingers. If the centers become too soft, chill for about 30 minutes.
5. Let the candies set for about 2 hours before storing in refrigeration. If the centers start to come through the bottoms of the chocolates, as often happens with soft mixtures, dip the bottoms again in melted and cooled chocolate.

White Russian Truffles

6 Servings

- 1 3/4 lb Milk chocolate, divided
- 1 c Whipping cream
- 1/4 c Kahlua

1. Chop finely 1 lb of the chocolate. Melt in a double boiler to 120 degrees. Measure the cream into a 3-quart saucepan and bring just to the boil. Remove from the heat and cool to 120 degrees. Add the chocolate to the cooled cream and stir until the mixture is smooth.
2. Stir the Kahlua into the chocolate, mixing well. scrape onto a baking sheet and refrigerate until firm.
3. Finely grate the remaining 3/4 lb of the chocolate. (This is easiest to do using the grater blade of a food processor.) Remove the filling from refrigeration and form into small rough balls. Place on a baking sheet lined with wax paper.
4. Roll the truffles in the grated chocolate, pressing gently to adhere.
5. Refrigerate overnight. Remove from refrigeration 15 minutes before serving. Note: these truffles do not hold well at room temperature.

Wilson Family Sauce For English Plum Pudding

1 Servings

2 c Light brown sugar
3 To 4 tb. cornstarch
3 c ,Water
2 T Butter
2 t Vanilla or
2 t Favorite flavoring*
1 Lemon,juice of
1 c Marshmallows

*Brandy, rum or whiskey, for instance.

Combine brown sugar and cornstarch in a saucepan. Add the water and butter. Stir over medium heat until the mixture boils, then cook until mixture clarifies and thickens slightly, about 3 to 5 minutes.

Remove from heat and stir in the flavoring, lemon juice and marshmallows.

Serve hot over plum pudding.

Winkler's Bakery Moravian Sugar Cake

20 Servings

1/2 c Warm water, 110 deg.
1/2 t Sugar
2 pk Yeast
3/4 c Warm water, 110 deg.
1/2 c Sugar
2 T Dry milk
1/4 c Instant mashed potatoes, dry
1/2 c Butter, melted
2 Eggs
6 c Flour
1 c Brown sugar
1 t Cinnamon
1/2 c Butter, melted

Add yeast to 1/2 c. warm water and 1/2 t. sugar. Set aside until yeast bubbles.

Add next 7 ingredients plus 1 c. flour. Beat 2 min. with electric mixer on medium speed. With wooden spoon, add remaining flour. Place in a greased bowl; turn once to grease top of dough. Cover and let rise until double - about 1 hour.

Punch down dough and put in greased jelly roll pan. Let rise in warm place for 30 min. Spread evenly in pan and sprinkle evenly with brown sugar and cinnamon. Make shallow indentations with fingers and drizzle with 1/2 c. melted butter. Let rise 30 min. Bake until golden brown (about 12-15 min.) at 375 deg. From the Old Salem Cookbook.

GLAZED BAKED HAM

You can use a whole or half smoked ham, picnic, whatever you desire for this recipe. I use a fully-cooked, water-added type ham in this recipe. Ready-to-cook hams, which I use most often, require a little different roasting method. Keep in mind that leftovers are great for sandwiches, ham salad, or breakfast and, if you use a large enough roast, thick slices can be cut and grilled.

Roasting Time

15 minutes per pound at 325° F. (internal temp: 140°)

GLAZE

1/2 cup dark brown sugar

1 teaspoon yellow mustard

3/4 cup orange juice

Whole cloves

Pineapple slices and/or maraschino cherries (optional)

Score top of ham using diagonal cuts about 1 inch apart and about 1 inch into meat. Insert 1 clove into each square (or less if desired). Place in roasting pan and set in preheated oven. Stir together the brown sugar, mustard and orange juice. Brush all over top of ham. Roast according to above time, basting with pan juices and additional glaze every 20 minutes. If desired, place pineapple slices with cherries in center, secured with toothpicks, on top for final hour or so of roasting. Remove from oven; let rest for at least 20 minutes before slicing.

HOLIDAY MACARONI AND CHEESE

INGREDIENTS

- 1 pound pasta, such as elbows or shells
- 1 large green pepper, cut into 1-inch pieces
- 1 large red pepper, cut into 1-inch pieces
- 1 medium onion, chopped
- 1 cup ricotta cheese (can use part skim)
- 1/2 cup sour cream (can use reduced fat)
- 1 heaping teaspoon dijon-style mustard
- 1/2 teaspoon Worcestershire sauce
- 1/2 cup milk (approximate)
- Salt and pepper to taste
- 2 cups (8 ounces) shredded sharp cheddar cheese

Cook pasta in lightly salted water according to package directions for al dente. Drain; set aside. Cook onions and peppers in water just until tender (can be added to pasta at about the last 5 minutes); drain.

Meanwhile, place ricotta cheese, sour cream, mustard and Worcestershire sauce in a medium bowl. Whisk until creamy and the texture of a light bechamel, adding milk if needed to thin slightly.

Place pasta, vegetables and ricotta mixture in bowl and mix to combine. Add salt and pepper. Add shredded cheese and combine well. Place in greased 13x9x2 baking pan. Cover with foil. Bake in preheated 350° F oven for about 30 minutes, or until hot and bubbly. If desired, remove foil to brown slightly.

Notes: Can be made ahead, placed in baking dish, and refrigerated. Bake for approximately 60 minutes at 350 to 375° to heat before serving

BAKED BEANS

INGREDIENTS

6 strips of bacon
1 large onion, chopped
1 large green pepper, chopped
4 cups dried navy or great northern beans
8 cups water
1/2 cup dark corn syrup
1/2 cup ketchup
1/4 cup dark brown sugar
1 teaspoon yellow mustard
1/2 teaspoon cinnamon
Salt and pepper to taste

In slow cooker set on medium heat, fry bacon until slightly crisp. Remove from pan and break into 2-inch pieces. Sauté onion and green pepper in bacon grease until tender. Add beans, water, bacon pieces and remaining ingredients. Stir well to combine. Cook according to the directions for the cooker or until beans are tender and broth has thickened, at least 8 hours. (Can be made ahead and reheated in cooker, on top of stove or in the oven.)

SEVEN-LAYER SALAD

INGREDIENTS

1 medium head romaine lettuce, shredded

1 cup coarsely chopped celery

1/2 cup coarsely chopped green pepper

1/2 cup coarsely chopped red pepper

1 cup coarsely chopped onion

1 10-ounce package frozen peas, thawed

4 hard-cooked eggs, sliced

1 cup mayonnaise

1/2 cup sour cream

1-1/2 tablespoons sugar

1-3/4 cups medium sharp cheese, grated

8 strips bacon, cooked, drained and crumbled

Place lettuce in bottom of large bowl or 13x9x2 pan, preferably clear. In layers, add celery, peppers, onion, peas and eggs. Mix together mayonnaise, sour cream and sugar. Spread on top. Top with cheese and bacon.

Refrigerate overnight.

HOMEMADE DINNER ROLLS

MAKES 2 DOZEN

INGREDIENTS

1 cup milk

1/2 cup water

1/2 cup unsalted butter (or margarine)

4-5 cups all-purpose unbleached flour

3 tablespoons sugar

1 teaspoon salt

2 packages active dry yeast

Combine milk, water and butter in small saucepan. Heat over low heat until liquids are very warm (120 - 130° F). Or, heat in microwave.

Place 3-1/2 cups flour, in bowl with sugar, salt and yeast. Stir to combine. Add warm liquid and mix until thoroughly combined. Gradually add remaining flour, mixing and kneading with each addition, until dough is no longer sticky. Continue kneading until shiny and elastic.

Place dough in greased bowl; cover with greased plastic wrap and heavy towel. Place in warm, draft-free area and let rise for 15 minutes.

Turn dough onto floured board. Shape into 24 equal pieces. Form each piece into a ball and place on greased baking sheet about 2 inches apart or in muffin pans. With scissors, cut the tops of each ball in half, then in quarters to make a cloverleaf effect. Cover; let rise in a warm (90° F) oven for 15 minutes.

Preheat oven to 425° F. Bake rolls for 12 minutes or until done. Remove from pans and cool on wire rack. (Hot rolls may be brushed with melted butter before cooling.)

Christmas Ham Braised in White Wine with Vegetables

1 tb Unsalted butter
3/4 c Thinly sliced carrots
3/4 c Chopped onions
1 Boneless cooked ham -; (5
(or slightly larger cooked
1 In [5 to 6 lbs])
4 c Dry white wine; divided
6 Sprigs Parsley
2 Bay leaves; broken in half
6 Peppercorns; crushed
1/2 ts Dried thyme
1 ds Powdered cloves
1/4 c Apple jelly
3 tb Sweet-hot mustard or
2 c Low-sodium chicken stock
10 1/2 tb Cornstarch
10 1/2 tb Cold water
1 bn Fresh watercress; for

Preheat oven to 350 degrees. Heat butter in large, heavy roasting pan over medium heat. When hot, add carrots and onions and saute, stirring, until softened, about 3 minutes. Place ham, fat-side up, on top of vegetables. Add 3 cups wine, parsley, bay leaves, peppercorns, thyme and cloves to pan. Bring to a simmer. Remove from stovetop. Cover pan; transfer to oven. Bake until quite tender when pierced with knife, about 1 1/2 hours or longer, basting every 20 minutes with pan juices. Remove pan from oven; raise temperature to 450 degrees. Combine jelly and mustard in small saucepan; cook over low heat, stirring, until jelly is dissolved. Brush ham with mustard mixture and return to oven; bake uncovered for 15 minutes. Remove pan from oven. Remove ham from pan; tent loosely with aluminum foil. Let cool for 20 minutes while making sauce. Discard bay leaves and parsley. Puree remaining vegetables and any juices in pan in food processor, blender or food mill. Return to roasting pan; place pan on stovetop over high heat. Add remaining 1 cup wine and stock; cook until mixture is reduced slightly, by a fourth. Stir together cornstarch and water; stir into roasting pan and cook, whisking constantly, until sauce thickens lightly. To serve, cut ham into thin slices and arrange, overlapping, on serving platter. Garnish with watercress;

top with a little sauce. Pass remaining sauce separately. 10 to 12 servings

Baked Oysters - a Holiday Tradition

2 Sleeves Saltine Crackers;
3 cn Whole Oysters; Drained,
1 Stick Butter Or Margarine;
Evaporated Milk; Approx 1/2
Milk
Black Pepper; to taste

Preheat oven to 350 degrees. Into large bowl, combine crackers, drained oysters, melted butter and black pepper to taste. Stir gently till well mixed. Add evaporated milk to reserved oyster liquid to make 2 cups. Pour into cracker-oyster mixture, stir gently to mix well. Spoon mixture into greased casserole dish (I use my deep "French White" Pyrex casserole dish). Pour enough milk over mixture to make it "soupy". Milk should be to top of mixture. Bake at 350 degrees for 30-40 minutes until "puffed" and lightly browned.

Fried Country Ham W/ Red-Eye Gravy

1 lb Country ham; sliced

3/4 c Strong coffee; freshly

. brewed

Cut off a strip of fat from the outside rim of the ham, leaving a portion of the fat intact. Cut the strip of fat into small cubes. Using a sharp knife, cut the fat remaining on the ham at intervals down to the meat. Put the cubed fat into a skillet, preferably of black cast iron, and cook, stirring, until the fat is rendered. Scoop out and discard the rendered pieces of fat. Add the ham slice to the skillet and fry until nicely browned on one side. Turn the slice and continue frying until brown and cooked through. : I Remove the ham slice. Pour the coffee into the scillet and cook, stirring, about 1 minute. Cut the ham slice into 2 to 4 pieces and serve the gravy on the side, to be poured over grits and/or spooned over the ham pieces

Herbed Seasoned Roast Turkey

8 lb Very fresh organic turkey
2 oz Fresh herbs; on the stem
4 Cloves garlic; peeled and
; sliced (optional),
; up to 5
1 tb Freshly ground black pepper
; salt
1 Lemon

Remove any visible fat from the turkey cavity. Ease the skin away from the flesh by gradually inserting your fingers between the skin and the breasts. Continue working your way round the bird until the skin is loose around the legs and back. Spread butter over the flesh and then stuff the space with the herbs, arranging the leaves over the surface of the turkey and under the skin. Do the same with the garlic slices, if you are using them. This is all much easier than it sounds. Rub the salt and pepper over the turkey and season inside. Prick the lemon all over with a skewer and put it into the cavity. Cover the bird loosely, but carefully, with foil or plastic film and refrigerate for 24 hours. When you are ready to cook it, bring the turkey back to room temperature and roast in a pre-heated oven at 200C/400F/gas6 for about 3 hours. Note, if you make stock from leftovers and turkey carcass, you can really only use it for soup. Do not try to reduce it to make a sauce as it would be far too salty. However a tasty soup can be produced by cooking rice in the stock, adding a little grated lemon peel, a hint of lemon juice, some leftover cooked turkey and right at the end without letting it boil, an egg yolk, well beaten with a little single cream. You will then have something like Greek Avglemono soup. The following vegetables are delicious with this or any of the main courses demonstrated on Francis Bissells Westcountry Christmas. Salsify - gratin or cream. Jerusalem artichokes - gratin Savoy cabbage - shredded and stir-fried with olive oil and sherry or fruit vinegar. Chinese cabbage - shredded and stir-fried. Kale or green cabbage - shredded and stir fried with flake almonds, sultanas and creme fraiche. Chicory salads. Fennel. Kohl rabi. Baked sweet potatoes. Baked pumpkin. Wild rice and wild mushrooms. Chestnuts, small onions and quartered pears, glazed.

New England Roast Turkey with Chestnuts and Fruit

CHESTNUTS AND FRUIT

2 c Fresh or canned chestnuts;
6 Quince or 3 tart apples
1 sm Lemon
1/4 lb Butter
1 c Apple cider
1 c Hard apple cider or apple
1 c Fresh chicken or turkey
3 tb Applejack or Calvados
Salt
Pepper
12 lb Turkey
1/4 lb Butter
Salt
Pepper

PREPARATION: If using fresh chestnuts, heat oven to 400°F. With a small, sharp knife, cut a slit in each fresh chestnut, spread in a shallow baking pan, and roast for 15 to 20 minutes. Peel off both outer and inner skins while still warm. If they cool and become difficult to peel, reheat. Peel and core quince and cut into 1-inch chunks. Squeeze 1 tablespoon lemon juice over quince and toss. Melt 4 tablespoons of the butter in a large frying pan. Add chestnuts and quince and sauté over low heat until soft, about 5 minutes. Add the ciders and stock, bring to a simmer, and reduce liquid to about 1/2 cup, about 20 minutes. Add applejack or Calvados and season to taste with salt and pepper. Stir in remaining 4 tablespoons of butter. Chestnut and fruit mixture can be made a day ahead. **COOKING AND SERVING:** Heat oven to 425°F. Rub the turkey with the butter and sprinkle generously with salt and pepper. Put turkey on a rack in a roasting pan and roast in preheated oven for 15 minutes. Reduce heat 325°F and cook turkey, basting often, until internal temperature reaches 140°F, about 3 1/2 to 4 hours. (Allow approximately 20 minutes a pound for roasting.) Gently reheat chestnut and fruit mixture. Carve turkey and serve with chestnuts and fruit on the side. **NOTES :** An updated classic. Here's traditional roast turkey with a variation—on old-fashioned Yankee trimmings. Quince resembles an apple, although it is a bit tarter and requires long, slow cooking to mellow its flavor. Tart apples are an acceptable substitute if quince are unavailable.

Party Ham Ring

1 Envelope unflavored gelatin
1/4 c -cold water
1 c Sour cream
1/2 c Mayonnaise
3 tb Vinegar
1/4 ts Salt
Pepper to taste
1 1/2 c Ham; cooked; diced
1 c Celery; sliced
1/4 c Parsely; chopped
3 tb Green onion; chopped

Soften gelatin in water in saucepan; bring to a boil. Blend in sour cream, mayonnaise, vinegar, salt and pepper. Chill until thickened; whip until fluffy. Fold in remaining ingredients; pour into 5-1/2 cup ring mold. Chill until firm

Stuffed Veal Chops with Ham And Mozzarella

4 Lean veal chops; (pork can
; an alternative to
; veal)
4 sl Parma ham
1 sm Piec smoked mozzarella
4 Sage leaves
2 Rosemary leaves
4 lg Potatoes
4 lg Parsnips
2 lb Fresh spinach
2 Cloves garlic
1 Glass white wine
1/4 pk Butter
4 tb Olive oil
2 bn Flat parsley
Salt and pepper

Before cooking the chops, boil the potatoes and parsnips for 5 minutes. Make sure that your chops are nice and thick. Take a very sharp, pointed knife and open the side with no bone. Cut the mozzarella into slices or squares. Stuff the chop with one slice of Parma ham, 1/4 of the mozzarella and one sage leaf. Once the chops are prepared, place in a large baking tray containing olive oil and butter. Cook the chops for 3 minutes each side, then add the white wine followed by the potatoes and parsnips with the rosemary, and place in the oven for 20 minutes. If the outside of the chops seem to be turning too brown, cover with silver foil for the remainder of the cooking time. Fill a separate pan with water, add the washed spinach and cook al dente. Drain and saut? with some olive oil, garlic and butter. Add a pinch of salt and pepper. Serve everything in a large serving dish in the centre of the table.

Kevin's Roast Duck W/Orange Sauce

3 1/2 pounds Duck cleaned
1 ea Orange peeled
1 tablespoon Salt
1 tablespoon Garlic powder
1/2 cup Brown sugar
1 tablespoon Corn starch
1 cup Orange juice
1 tablespoon Orange rind grated
1 tablespoon Lemon Juice
2 tablespoon Orange liqueur optional
2 ea Oranges sliced
1 bunch Parsley for garnish

Wash duck, dry it and make sure to remove any remaining pinfeathers. pull away and discard any loose pieces of fat. place the peeled orange inside duck cavity, sprinkle the outside of duck lightly with salt and garlic powder. rub the salt and garlic into the skin but do not prick the skin.

Line the bottom of a roasting pan with aluminum foil to catch grease, place the duck on a rack in the roasting pan.

cook in a preheated oven for one hour on 375

in a bowl mix brown sugar and cornstarch, in a saucepan place the mixture together with the orange juice, orange rind, lemon juice and orange liqueur, stir well and bring to a boil. reduce to a simmer, stirring constantly until the mixture loses its cloudiness and thickens slightly.

remove duck from oven and allow to cool for 10 to 15 min (do not turn oven off)split the duck in half remove the breast bone, drain off any remaining fat for pan. place the duck halves on the rack skin side up. brush the duck with the orange sauce and reserve the remaining sauce to serve at the table.

Roast the duck for another 30 to 40 min, when done the skin should be very crispy and browned, serve the duck surrounded by orange rounds and garnish with parsley. pour the warm orange sauce into a gravy bowl and pass around. serve with a wild rice medley

Turkey w/ Cornbread Stuffing

1/4 lb Butter

1 Turkey, fresh (12-16#)

1/2 lb Salt pork, thinly sliced

CORN BREAD STUFFING

2 pk Corn bread mix (10 oz)

1/2 c Celery, chopped

1 Onion, medium, minced

1/2 c Butter

2 Egg yolks

Salt

Pepper

TURKEY STOCK

Turkey giblets+neck & wings

3 c Water

1/2 Onion, small, sliced

1/2 Garlic clove

1/2 Bay leaf

1/8 ts Basil, crumbled

1/8 ts Rosemary, crumbled

1/8 ts Thyme, crumbled

1/8 ts Salt

TURKEY GIBLET GRAVY

1/4 c Pan drippings

1/4 c Flour

1 c Water

2 c Turkey stock

Turkey giblets, cooked, chopped

Salt

Pepper

1. Preheat oven to 425F. ~ 2. Cut butter into very thin slices; place in freezer to harden while you prepare bird. ~ 3. Wash turkey inside and out. Remove and reserve neck, giblets and wing tips. Pat dry with paper toweling. Starting at the breast, separate the skin from the meat by working your fingers between them. Slice your hand under skin as far as you can go and gently free the skin on both sides of the breast. Loosen it around the upper part of the legs, stopping about halfway down the legs. Insert slices of the cold butter, first under the leg skin, then under the breast skin. Reshape the loosened skin on the bird by patting it gently back in place. It will sag a bit but don't let that upset you; it will cook back in place. Wrap bird loosely in waxed paper and refrigerate while preparing stuffing. ~ 4. Fill cavity of turkey loosely with stuffing. (Place any remaining stuffing in a shallow baking dish and place in oven about 30 minutes before bird is roasted. Bake until firm and lightly browned.) Fasten neck skin of turkey to body with skewer. Push legs under band of skin at tail or tie to tail. Place slices of salt pork over

breast and fasten with wooden picks. Place turkey on its side on rack in shallow open roasting pan. ~ 5. Cook for 15 minutes, then turn bird on other side and roast for 15 minutes longer. ~ 6. Lower temperature to 325F. and continue to roast turkey, turning the bird from side to side and basting often with the drippings from pan, for about 3-1/2 to 4 hours, or until juices run yellow - no longer pink - when thigh is pierced with a fork. Roast turkey breast side up for the last 15 minutes of cooking time. (Remove and discard salt pork when crisp and most of fat has been rendered. If fat in pan begins to burn, add a few tablespoons of water.) Transfer turkey to serving platter and let rest 30 minutes before carving. Reserve all drippings in pan for gravy. ~ ~ *** CORN BREAD STUFFING *** ~ 1. Prepare corn bread, following label directions, or use your own favorite recipe. Cool. Crumble enough to make 7 cups and transfer to a large mixing bowl. ~ 2. Saute celery and onion in butter in a large skillet until soft. Spoon vegetables and butter over corn bread crumbs. ~ 3. Beat egg yolks in a medium-sized bowl; stir in stock and pour mixture over corn bread. Stir lightly to blend. Season with salt and pepper to taste. ~ Makes approximately 3 quarts, or 12 cups. ~ ~ *** TURKEY STOCK *** ~ 1. Combine giblets, neck, and wing tips with water in a large saucepan; add remaining ingredients. Bring to boil, then lower heat and simmer for about 15 minutes, or until liver is tender. Remove liver and continue to simmer mixture for about 1 hour, or until remaining giblets are tender. Strain mixture; remove and chop giblets and liver for gravy. Reserve stock. ~ ~ *** TURKEY GIBLET GRAVY *** ~ 1. Pour off all turkey fat from roasting pan into a glass measuring cup. Measure and return 1/4 cup to pan. Sprinkle flour into fat; cook and stir 2 or 3 minutes over low heat. Add water and 2 cups of the reserved turkey stock. Cook, stirring and scraping up browned bits in pan with wooden spoon, until gravy thickens and bubbles 2 minutes. Strain gravy into saucepan; add chopped giblets and reserved liver. Taste; season with salt and pepper if needed

Salt/pepper
1 Rolled pork loin roast
8 oz Can tomato sauce
1/2 c Catsup
1/2 c Vinegar
1/2 c Brown sugar
1/2 c Dark corn syrup
1/2 c Water
1 ts Chili powder
1 tb Cornstarch
4 tb Curacao

Season roast; place, fat side up, in roasting pan. Bake at 325 degrees for 25 to 30 minutes per pound, until done. Combine remaining ingredients except cornstarch and curacao in saucepan. Cook over low heat for 5 minutes. Blend cornstarch with 2 tablespoons cooked mixture; return to sauce. Stir until slightly thickened. Add curacao; continue stirring for 10 to 15 minutes longer. Remove pan drippings; cover roast with 1/3 of the sauce. Bake for 15 minutes; add half the remaining sauce. Bake for 15 minutes; add half the remaining sauce. Bake for 15 minutes longer. Serve remaining sauce with roast.

Basil-Stuffed Lamb Roast

3/4 c Chopped onion

1/3 c Chopped celery
2 Cloves garlic, minced
1/4 c Olive oil
2 Beaten eggs
10 oz Frozen chopped spinach,
Thawed
1/4 c Snipped parsley
3 tb Fresh snipped basil
1/4 ts Dried marjoram, crushed
1/4 ts Pepper
6 c Plain croutons
1/2 c Water
1/4 c Grated parmesan cheese
1 5-7 pound legg of lamb,
Boned and butterflied
1 ts Dried rosemary, crushed
Sprigs of Fresh mint (opt)
Sprigs of fresh marjoram (op

For stuffing, cook the chopped onion, chopped celery, and minced garlic in hot oil till tender but not brown. In a medium mixing bowl stir together the eggs, spinach, parsley, basil, marjoram, and pepper; add onion mixture. Stir in croutons and cheese. Drizzle with water to moisten, tossing lightly. Set aside If necessary, remove the fell (pinkish red paper-thin layer) from the surface of meat. Pound meat to an even thickness. Sprinkle with rosemary. Spread the stuffing over the roast. Roll up and tie meat securely. Place roast, seam side down, on a rack in a shallow roasting pan. Insert a meat thermometer in the thickest potion of meat. Roast, uncovered, in a 325 F oven for 1 1/2 to 2 hours or till meat thermometer registers 150 F. Let roast stand for 15 minutes before carving. Remove strings. If desired, garnish with sprigs of fresh mint and sprigs of fresh marjoram

Christmas Salad

1 pk Lime jello
2 c Pineapple juice

1 pk Cream cheese (small)
1 c Pecans, chopped
1 c Boiling water
12 lg Marshmallows
1 1/2 tb Salad dressing
1 pk Lemon jello

Prepare lime jello with boiling water and 1 cup pineapple juice. Pour into square Pyrex dish, 10 x 10 inches. Refrigerate 3-4 hrs. until firm. Combine lemon jello, remaining cup of pineapple juice and marshmallows. Heat until melted and dissolved, cool. Add remaining ingredients, mix well. Pour over lime jello and refrigerate

Christmas Salad 2

1 pk (3 oz.) lime jello
1 pk (3 oz.) strawberry jello
1 cn (small) crushed pineapple

1 ct (8 oz.) sour cream or
1 pk (8 oz.) cream cheese
1/2 c Chopped nuts
1 pk (small) frozen strawberries
2 c Boiling water

Dissolve lime jello in 1 cup boiling water. Add pineapple and pour into a shallow dish. Refrigerate until congealed. Mix the sour cream (or cream cheese) with the nuts and spread over the congealed lime jello. Dissolve strawberry jello in 1 cup boiling water; add strawberries and pour very gently over the white layer. Refrigerate until congealed. Cut into squares and serve.

Festive Green Beans with Almonds

1 1/2 lb Green beans, stemmed
1/2 c Onion, sliced & quartered
1 tb Olive oil
1/4 c Water chestnuts, slivered

1/4 c Almonds, slivered & toasted

Cut green beans into 3" long pieces. Steam until tender, about 10 minutes. Remove from heat & set aside. Heat oil in a large pot & saute the onions until soft, 5 minutes. Stir in the reserved beans along with the water chestnuts. Transfer immediately to a serving dish, sprinkle with almonds & serve

Kentucky Bourbon Sweet Potatoes

3 1/2 lb Canned, vacuum-packed sweet
Potatoes

1 c Sugar

1/3 c Bourbon

1/2 c Butter or margarine

1/2 ts Vanilla extract
2 c Miniature marshmallows

Fresh sweet potatoes, cooked until soft and then peeled, can be substituted for the vacuum packed ones. Dont use drained, canned in syrup as they are too moist. Preheat oven to 350. Put sweet potatoes in a large heavy saucepan and cook over medium heat, stirring frequently, until heated through. Mash sweet potatoes. Add sugar, bourbon, butter and vanilla; beat until well blended. Turn into a 2-quart, shallow baking dish. Sprinkle marshmallows over top. Bake, uncovered, 30 minutes, or until marshmallows are golden.

Potato Casserole with Crumb Topping

Large potatoes (1 per
Sour cream
Salt and white pepper
Buttered dry breadcrumbs
Grated cheddar cheese (opt)

Peel potatoes and cook until tender. Drain and place over low heat, shaking pan gently to dry. Mash potatoes until smooth, adding enough sour cream (about 1/2 cup per 5 or 6 potatoes) to make a creamy consistency. Season to taste with salt and white pepper. Transfer potatoes to buttered casserole and sprinkle top with buttered crumbs and grated cheese if using. Refrigerate. Bring to room temperature about 30 minutes before reheating. Reheat, uncovered, in 325°F oven for 35 to 40 minutes

Roasted Vegetables with Tarragon Dip

1/2 lb Fresh green beans
1 md Red or yellow bell pepper,
2 c Fresh cauliflowerets
1 tb Olive or vegetable oil
1/4 ts Peppered seasoned salt
1 tb Fresh or 1/4 ts dried

TARRAGON DIP:

1/2 c Mayonnaise or salad dressing
1/2 c Sour cream
1/4 c Dijon mustard
2 ts Honey
1/2 ts Dried tarragon leaves
Dash of salt
Tarragon sprig, if desired

Heat oven to 450F. Spray jelly roll pan, 15 1/2x10 1/2x1 inch, with cooking spray. Prepare Tarragon Dip. Toss remaining ingredients; spread evenly in pan. Bake 15 to 20 minutes or until vegetables are crisp-tender. Serve warm with dip. 8 Servings. Tarragon Dip: Mix all ingredients except tarragon sprig until well blended. Cover and refrigerate until serving time. Garnish with tarragon sprig

Heavenly Holiday Sweet Potatoes

1 1/4 lb Sweet potatoes; peeled and
2 c Raisins (optional)
1/4 c Dark rum
5 Eggs; slightly beaten
1/2 c Sugar
1 qt Whipping cream;
2 c Half and half
2 tb Cane syrup or molasses

1 tb Cinnamon;
1/2 Loaf french bread; torn into

RAISIN SAUCE

1 1/2 c Butter
1/4 c Dark rum
3 c Powdered sugar
1 Egg yoke

Steam sweet potatoes and set aside. Soak raisins in rum. Mix eggs and next 5 ingredients; add bread pieces, sweet potatoes and raisins (toss in the unabsorbed rum too!) Bake in TWO 11 x 7 x 1 1/2 dishes at 350 for one hour or until set. Serve with Rum Sauce and enjoy! Rum Sauce: Melt butter, stir in rum; add powdered sugar, whisk until smooth; stir in egg yoke; cook 5 minutes and serve warm

Christmas Casserole

1 c Margarine; melted
1 1/4 c Flour; sifted
2 c Milk Or Half And Half
4 ts Salt
1 ts Onion Salt
5 1/3 c Instant Rice
6 c Turkey Or Chicken Stock
1 lb Grated Cheddar Cheese; or
6 pk Frozen Asparagus Or

24 sl Turkey Or Chicken; * see
1/2 c Slivered Almonds; or more as

*May substitute 8 cups diced chicken or turkey. Melt butter; stir in flour and cook until bubbly. Add milk and stir until it thickens. Add 2 tps. salt and 1/2 tsp. onion salt. Pour equal amounts of instant rice in to 2 large (9" x 13") shallow casseroles. Pour broth and remaining salts over rice. Sprinkle half of cheese over rice; top with asparagus (or broccoli) and the turkey (or chicken). Pour cream sauce over all and sprinkle with remaining cheese. Bake 20 minutes at 375?. Sprinkle with slivered almonds and toast under broiler. Serves 24

A buche de noel -- french yule log cake

ALMOND SPONGE SHEET

3 Egg yolks
1/2 c Granulated sugar
1 md Orange; grated rind & juice
3/4 c Almonds; blanched & ground
 . with 3 Tbsp granulated
 . sugar
1/4 ts Almond extract
1/2 c Cake flour
3 Egg whites

3 tb Granulated sugar
Confectioner's sugar; in a
. sifter

MERINGUE BASE

3 lg Egg whites
pin Salt
1/4 ts Cream of tartar; scant
1 1/3 c Granulated sugar

FILLING BASE

12 oz Semisweet baker's chocolate
. melted with 1/3 cup
. strong coffee
1 tb Vanilla extract
3 tb Dark Jamaican Rum
4 tb Butter; unsalted, softened

FILLING

4 tb Butter; unsalted, softened

DECORATION

3 tb Unsweetened cocoa; in a tea
. strainer
Confectioner's sugar; in a
. sifter

SPUN CARAMEL VEIL

1 c Granulated sugar
3 tb White corn syrup

SPECIAL EQUIPMENT SUGGESTED

A jelly-roll pan about 11 by 17 inches; butter, wax paper, and flour for the pan; an electric blender or food processor for the almonds; a table-model electric mixer for the meringue; a pastry bag with 3/8-inch tube opening and a separate tube with 1/8-inch opening, for the mushrooms; a buttered and floured no-stick pastry sheet for the mushrooms; a serving board to hold the log plenty of wax paper; an oiled broom handle suspended between 2 chair backs and newspapers on the floor, for the caramel.

BOOZEY RICH EGGNOG FROM A COOKED BASE

- 1 qt Milk
- 1 Vanilla bean OR 1 tb extract
- 12 Egg yolks
- 2 c Sugar
- 1 c Dark rum
- 2 c Bourbon
- 1 c Cognac or other brandy
- 8 Egg whites
- 3 tb Sugar
- 1 qt Cream
- Freshly grated nutmeg

FOR BASE: In a heavy medium-sized saucepan, barely boil the milk with the vanilla bean, which has been split lengthwise, scraped with the back edge of a knife and added to the milk--seeds, pod, and all (if using vanilla extract, you'll add it after eggnog base has cooked).

Meanwhile, place a large fine-mesh strainer over a bowl set in a large bowl of ice.

Beat the yolks and sugar together in the top of a double boiler, by hand or with electric beaters, until thick and smooth, about 1 minute. Whisk in the hot vanilla milk. Cook in the double boiler set over simmering water, stirring constantly all around the bottom and corners with a rubber or wooden spatula. In time, foam will subside. The eggnog base is done when it coats a wooden spoon without bare spots, 12 to 15 minutes.

Immediately pour through strainer, stirring to cool. When cool to the touch, slowly whisk in all liquors (if using vanilla extract instead of vanilla bean, add this now, too). Store eggnog base in refrigerator overnight or up to three days, to ripen.

TO COMPLETE EGGNOG: At serving, remove vanilla bean and pour eggnog base into a large punch bowl.

Beat egg whites with 3 tablespoons sugar to stiff peaks; fold into eggnog mixture. Beat cream to stiff peaks and fold it in, too. Let some lumps of the cream and egg whites float on surface. Sprinkle with nutmeg. Serve immediately, using a ladle.

BUCHE DE NOEL (CHRISTMAS LOG CAKE)

-----CAKE-----
1 c Flour, sifted cake
1/4 ts Salt
1 t Baking powder
4 Egg
1 c Sugar
1/4 c -- water
1 tb Lemon juice
-----MERINGUE MUSHROOMS-----
2 Egg white
1/4 c Cream of tartar
1/4 c Sugar
Cocoa, powdered

-----BUTTER CREAM-----
 1 c Butter, sweet -- softened
 3 Egg yolk
 -----ICING-----
 1 tb Espresso, powdered
 1 tb Milk
 3 c Sugar, confectioners, sifted
 Food coloring, green

Grease a jelly roll baking sheet. Line with parchment paper. Grease the parchment paper. Sift dry ingredients together. Beat eggs at high speed about 5 to 10 minutes. Add sugar by tablespoonfuls. Continue beating until the butter is very thick. Then add lemon juice and water. Fold in dry ingredients in four stages, 1/4 cup at a time. Spread evenly on the baking sheet. Bake at 375 F. for 15 minutes or until the sponge springs back when tested. Sift powdered sugar onto the sponge. Turn cake out onto a clean tea towel. Remove parchment paper. Trim edges of the sponge if they are crispy. Roll up gently, leaving towel inside, while still warm. Let cool.

Beat egg whites, and when foamy add the cream of tartar. When soft peaks form, gradually beat in the sugar. Beat until meringue is stiff and glossy. Pipe meringue through a pastry bag, making an equal number of stems and caps to resemble small mushrooms. Bake mushroom pieces at 250 F. about 45 minutes. When cool, glue them together with butter cream icing and dust lightly with cocoa in a fine strainer. Beat egg yolks and butter together until smooth. Add coffee and milk. Gradually add powdered sugar. Beat until smooth. Mix about 1/3 cup to 1/2 cup of the frosting with green food coloring for the ivy decoration.

To assemble: Unroll cooled sponge, remove towel, spread, cake with butter cream icing. Roll up. Cut off at a diagonal, a 2" slice. This is the tree stump. Frost the outside, then add the stump and frost. Make ivy patterns. Add the mushrooms. Dust the whole cake very lightly with powdered sugar, to simulate snow. Keep in refrigerator. Cut with serrated knife.

Candied Holiday Fruitcake

- 3 c Chopped pecans
- 2 c Chopped candied pineapple
- 3/4 c Chopped candied cherries
- 1/3 c Chopped candied orange peel
- 1 3/4 c Plus 3 tb, all-purpose flour
- 1 c Butter, room temperature
- 1 c Sugar
- 5 Eggs
- 1 tb Vanilla extract
- 1 tb Lemon extract
- 1/2 ts Baking powder
- 1 pn Salt
- Powdered sugar

Position rack in lowest third of oven and preheat to 250 deg F.

Grease and flour 12 cup bundt pan or tube cake pan. In large bowl, mix pecans and fruits with 3 tb flour. In another large bowl, cream butter with sugar until light and fluffy. Beat in eggs 1 at a time. Stir in vanilla and lemon extracts. Sift 1 3/4 cups flour with baking powder and salt. Add dry ingredients to batter; stir until blended. Mix fruit mixture into batter.

Pout batter into prepared pan. Bake until golden brown and testr inserted into centre comes out clean, about 2 1/2 hours. Cool in pan on rack 15 minutes. Turn out onto rack and cool. (Can be prepare 2 weeks ahead; wrap in foil and store at room temperature.) Dust with powdered sugar.

CANDY CANE ROLLS

1	package	Active dry yeast
1/4	cup	Warm water (110ø to 115øF)
3/4	cup	Warm milk (110ø to 115øF)
1/4	cup	Sugar
1/4	cup	Shortening
1	teaspoon	Salt
1		Egg -- lightly beaten
3 3/4	cups	All-purpose flour
1	cup	Candied cherries -- quartered
1	cup	Confectioner's sugar
1	tablespoon	Milk

In a large mixing bowl, dissolve yeast in warm water. Add warm milk, sugar, shortening, salt, egg and 2 cups flour; beat until smooth. Stir in cherries. Add enough of the remaining flour to form a soft dough. Turn onto a floured board; knead until smooth and elastic, about 6-8 minutes.

Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; let rest for about 10 minutes. Divide dough into half. Roll each half into a 12x7-inch rectangle. Cut twelve 1-inch strips from each rectangle. Twist each strip and place 2-inches apart on greased baking sheets, shaping one end like a cane. Cover and let rise until doubled, about 45 minutes. Bake at 375°F for 12-15 minutes or until golden brown. Cool completely. Combine confectioner's sugar and milk; frost rolls.

CARIBBEAN CHRISTMAS RING

Cake-

- 3 TB shortening
- 2 1/2 c walnuts -- finely chopped
- 1 c all-purpose flour
- 1/2 c whole wheat flour
- 1 ts baking powder
- 1 ts baking soda
- 3/4 c butter -- softened
- 1 1/3 c granulated sugar
- 3 lg eggs
- 1 c sour cream or plain non-fat yogurt
- 1 ripe banana -- mashed
- 2 TB orange liqueur
- Orange Sugar Glaze-
- 1 c confectioner's sugar -- sifted

2 TB orange juice

Thoroughly grease a 10 to 12 cup microwave safe Bundt pan with shortening; sprinkle with 1/2 cup of the chopped walnuts to coat evenly.

Sift flours, baking powder and baking soda; set aside. Cream butter and sugar until fluffy; beat in eggs, one at a time. Stir sour cream or yogurt, banana and liqueur into egg mixture. Combine flour mixture with banana-egg mixture; stir in remaining walnuts. Spoon into prepared pan. Place on top of a microwave-proof bowl in center of microwave. Cook on medium for 10 minutes, then on high 5 to 7 minutes until cake tests done, turning twice. Let cake stand 15 minutes. Turn out onto serving place. Let cool.

Mix sifted confectioners' sugar and orange juice until smooth. Pour glaze evenly over cake and serve.

Chocolate Chip Cookie Wreath

3/4 cup vegetable shortening
--butter flavored
1 1/4 cups light brown sugar, packed
2 tablespoons milk
1 tablespoon vanilla extract
1 egg
2 cups all-purpose flour
1 teaspoon salt
3/4 teaspoon baking soda
1 cup semisweet chocolate chips
1 cup pecans -- coarsely chopped

Icing:
1 1/4 cups powdered sugar
3 tablespoons vegetable shortening
2 teaspoons milk
1 teaspoon light corn syrup
red and green chewy candies
--or gum drops

Preheat oven to 375 degrees; line 4 cookie sheets with foil and lightly grease the foil. In a large bowl with an electric mixer on medium speed, beat the brown sugar, shortening, milk and vanilla extract until well blended. Beat in the egg. In a medium bowl, combine the flour, salt and baking soda. With a spoon, stir into the shortening mixture just until blended. Stir in the chocolate chips and pecans. Divide the dough into quarters; divide each quarter into 12 pieces. Roll each piece into a 1-inch ball. Arrange the balls on the cookie sheets almost touching to form an 8-inch circle. Flatten the balls slightly with your fingers. Repeat with the remaining balls to make 3 more wreaths. Bake one cookie sheet at a time for 12 to 14 minutes, or until the wreaths are lightly browned. Do not overbake. Cool completely before removing from the cookie sheet.

Meanwhile, prepare the icing. In a small bowl with the mixer on medium speed, beat the powdered sugar, shortening, milk and corn syrup until smooth. If too thick, thin with a little milk; if too thin, add more powdered sugar. The icing may be covered and refrigerated for up to 1 week. Makes 1 1/2 cups. Spread or pipe the icing over the cooled wreaths. Cut the red and green candies as needed for flowers and leaves. Place in clusters around the wreath. Makes 4 wreaths.

CHRISTMAS CANDY CANES

1/2 cup	granulated sugar
1/2 cup	crushed peppermint candy canes or hard peppermint candies
1/2 cup	(1 stick) salted butter or margarine, at room temperature
1/2 cup	plain or butter-flavored shortening
1 cup	confectioners' sugar
1 large	egg
1 teaspoon	vanilla extract
1/2 teaspoon	peppermint extract
2 1/2 cups	all-purpose flour
1/2 teaspoon	liquid red food coloring

Adjust two racks to divide the oven into thirds. Preheat the oven to 375 degrees. Have ready two ungreased baking sheets. In a small bowl, mix the sugar with the crushed candy; set aside.

In a large bowl, with an electric mixer at medium-high speed, beat

together the butter, shortening, confectioners' sugar, egg, vanilla, and peppermint extract until light and fluffy, 2 or 3 minutes. With the mixer at medium-low speed, gradually add the flour, beating just until blended. Remove half of the dough from the bowl and set aside on a sheet of waxed paper. To the dough remaining in the bowl, add the red food coloring and beat until evenly colored. (At this point both of the doughs can be tightly wrapped separately in aluminum foil and refrigerated for up to a week or frozen for up to three months. If frozen, thaw in the refrigerator and bring to room temperature before proceeding.)

For each candy cane, scoop 1 teaspoonful of the plain dough and the same amount of pink dough. Roll each scoop between the palms of your hands to make a 4-inch rope. Twist the ropes together and shape into a candy cane. As they are made, arrange the canes on an ungreased baking sheet, spacing them about 1 inch apart.

Bake for about 9 minutes until firm to the touch and barely golden. Reverse the baking sheets on the racks and from front to back once during baking. The moment the cookies come from the oven, sprinkle each one with the sugar-and-peppermint mixture. With a wide turner, immediately transfer the cookies to wire racks to cool completely.

Store in a tightly covered container, separating the layers with sheets of waxed paper.

Christmas Cassoulet

1 1/2 Lb.	beef cubes
1/2 Lb.	Italian sausage
1 Can	tomatoes -- (16 oz.)
3 Tbsp.	Lipton onion soup mix
1/2 C.	dry wine (optional)
1 1/2 C.	cooked small pasta shells
1 Pkg.	frozen Italian green beans -- (10 oz.)

Brown beef cubes in small amount of vegetable oil. At same time, cook sausage for 5 minutes, to remove some fat. Cut sausage into small pieces and add to beef. Add can of tomatoes until bubbly. Pour in wine, cooking to boil off alcohol (about 5 minutes). Sprinkle soup mix; stir well and cook slowly until meat is tender. (If using pressure cooker, cook on high for 15 minutes and let cool down.) Add green beans and let cook for 7 to 8 minutes. Add cooked shells; mix well. Cover and let stand before serving; leftovers gain flavor.

Christmas Pudding

2 cups Pillsbury's Best All Purpose Flour* -- sifted
1/3 cup sugar
1 1/4 teaspoons soda
1 teaspoon salt
1 teaspoon French's Cinnamon
1/4 teaspoon French's Ginger
1/4 teaspoon French's Nutmeg
1/4 teaspoon French's Cloves
1 cup suet -- ground or grated
1 cup buttermilk or sour milk
1 cup raisins
1/3 cup molasses
Butterscotch, Nutmeg or Hard Sauce

STEAM for 2 to 2 1/2 hours.

Sift together the flour, sugar, soda, salt, cinnamon, ginger, nutmeg and cloves. Stir in suet, buttermilk or sour milk, raisins, and molasses. Mix until dry ingredients are moistened. Turn into well-greased 2-quart mold or casserole. Cover with tight cover or aluminum foil. Place on rack in large steamer or kettle. Add boiling water to height of 2 inches in steamer, cover. Steam 2 to 2 1/2 hours or until pudding springs back when touched

lightly in center. ** Serve hot, cut into slices with Butterscotch, Nutmeg, or Hard Sauce.

*For use with Pillsbury's Best Self-Rising Flour, omit soda and salt.

**If desired, Christmas Pudding may be baked in a 300 degree oven. Place

a

pan of water in oven. Cover pudding and bake 1 1/2 to 1 3/4 hours.

Butterscotch Sauce: Combine 1 cup firmly packed brown sugar, 2 tablespoons flour and 1/8 teaspoons salt. Stir in 1 cup cream and 1 cup milk. Cook over medium heat, stirring constantly, until slightly thickened.

Hard Sauce: Cream 1/2 cup butter. Add gradually 2 cups sifted confectioners' sugar, creaming until light and fluffy. Blend in 1/8 teaspoon salt, 1 tablespoon boiling water, 1 teaspoon French's Vanilla and 2 teaspoons French's Rum or Brandy Flavoring, if desired. Chill until serving time.

Nutmeg Sauce: Cream 1/4 cup butter. Gradually add 1/2 cup sugar, creaming until light and fluffy. Blend in 1 egg yolk, 1 1/2 tablespoons flour and 1 teaspoon French's Vanilla. Gradually add 1 1/4 cups boiling water. Cook in top of double boiler over boiling water, stirring constantly until slightly thickened. Stir in 1/4 teaspoon French's Nutmeg.

Egg Nog

9	ea	Egg yolks
3	ea	Egg whites
1 1/2	c	Super fine sugar
1	qt	Whole milk
2	qt	Heavy cream
1	pt	Bourbon
8	oz	Cognac
2	oz	Dark rum

Beat egg yolks until thick and pale yellow. Add sugar to yolks and beat adding milk and 1 quart of heavy cream. Add bourbon, rum and cognac while stirring. Beat the other quart of heavy cream and egg whites separately and fold into the mixture and add nutmeg on top. Makes 4 1/2 litres.

Gingerbread House Dough

2	cups	shortening (no substitutes)
2	cups	sugar
2	cups	dark molasses
2	Tablespoons	ground cinnamon
2	teaspoons	baking soda
1	teaspoon	salt
9	cups	all-purpose flour -- 9-10 cups

In a 5 qt pan, heat shortening, sugar and molasses on low, stirring constantly until sugar is dissolved. Remove from heat; add cinnamon, baking soda and salt. Stir in flour, 1 cup at a time, until dough can be formed into a ball. Using remaining flour, lightly flour a wooden board. Turn dough onto the board; knead until even in color and smooth (not crumbly or dry), adding more flour if needed Form into a log. Cut into 5 equal pieces; wrap in plastic wrap.

Cut patterns out of paper or cardboard. Line a baking sheet with foil and lightly grease the foil. Lay a damp towel on counter; place prepared pan on towel (to prevent slipping). Unwrap one portion of dough. Using a very lightly floured rolling pin, roll out dough directly on baking sheet to a 15x10-1/2" rectangle about 1/4" thick. position patterns at least 1/2" apart on dough as shown. Cut around patters with a sharp knife or pizza cutter; remove

patterns.

Remove dough scraps; cover and save to re-roll if needed. Bake at 375 degrees for 10-14 minutes or until cookie springs back when lightly touched. Remove from oven; immediately replace patterns on dough. Cut around the edges to trim off excess cookie. Cool 3-4 minutes or until cookies begin to firm up. Carefully remove to a wire rack; cool. Repeat with remaining dough and patterns.

Gingerbread Icing and Assembly

8 cups confectioner's sugar
6 Tablespoons meringue powder*
3/4 cup warm water
decorating bag
1 Large dot #12 decorating tip
Spice jars
Candies and cookies for decorating

In a large mixing bowl, beat the sugar, meringue powder and 3/4 cup water on low until blended. Beat on high for 8-10 minutes or until stiff peaks form, adding additional water 1 Tablespoon at a time, if needed. Place a damp paper towel over bowl and cover tightly until ready to use. *Meringue powder is available where cake decorating supplies are sold, or you may contact Wilton Enterprises, 2240 W. 75th St., Woodridge, IL 60517; 1-708-963-7100. To assemble frame of the house: test your cookie pieces to make sure they fit together snugly. If necessary, file carefully with a serrated knife or an emery board to make fit. Fill decorating bag two-thirds full with icing.

Beginning with the front of the house, squeeze a 3/8" wide strip of icing onto the bottom edge of the front piece. Position on the cookie base, 3" from the front edge of the base. Prop it upright with spice jars for 2-3 minutes or until icing hardens; remove jars.

To add the sides, squeeze icing on lower edge of one side piece and side edge of the front piece. Align pieces at a right angle, making sure they are as tight as possible. Repeat with the other side. To add the back: squeeze icing on the bottom and side edges of the back piece; position with the other assembled pieces. For add stability, squeeze icing along the inside edge of all pieces and corners. To assemble the roof: working with one side at a time, squeeze icing on the upper edge of the slant of the front and b back pieces on one side. Also squeeze icing on the adjoining side piece. Carefully place roof piece on the slants so that the roof's peak is even with the points of the front and back (There should be an overhand of 1/2"). Repeat with other side of the roof. To decorate: add a chimney if desired. Decorate the house with remaining icing, candies and cookies of your choice.

MARSHMALLOW POPCORN CHRISTMAS TREE

12	c	Popped popcorn
1/2	c	Margarine or butter
3	c	Mini marshmallows
1/2	pk	Lime flavored jello
		Green food color
		Candy pieces to decorate
		- tree with

Spread popcorn evenly in jelly-roll pan or on waxed paper-lined counter. In medium saucepan, combine margarine and marshmallows; cook over medium heat until melted. Add jello; continue to cook until jello is dissolved. Add food color and mix well. Pour evenly over popcorn; stir quickly to coat. With dampened hands, shape popcorn into cone shape. Decorate tree with candy pieces.

Miniature Cookie Houses

FOR COOKIE HOUSE

4 1/2 c Flour (may need up to 5)
2 ts Baking powder
1/2 ts Salt
1 c Margarine; room temperature
2 c Sugar
2 ea Eggs
2 tb Milk
2 ts Vanilla extract
Egg wash

FOR DECORATING

#5,#7 round and #27 star tip
Three decorating bags
Decorating icing
Colored sugar
Assorted candies
Decorating bag with coupler

Make the cookie dough: Stir or whisk together 4 1/2 cups of the flour, the baking powder and salt; set aside. Cream the butter and sugar until light; add the eggs, milk, and vanilla and beat well. Gradually add the dry ingredients and blend to form a smooth ball of dough. If the dough is sticky, add just enough of the remaining flour

to eliminate the stickiness. The dough should not be dry. Divide the dough in half, wrap each ball in plastic and refrigerate for several hours, or until firm enough to roll.

Meanwhile, cut cardboard templates for the base and the three parts of the cookie house. The dimensions are as follows: THE BASE: is a circle 6" across (cut 1) THE SIDE: is a rectangle 2 3/8" x 3 1/2" (cut 2) THE FRONT/BACK: is funny shaped. It's 3" wide and 4 1/4" tall (total height). From the bottom to the beginning of the "roof" section is 2 3/8". At 2 3/8" cut up to form the "roof" top like an upside down "V" (cut 2). Finally cut the ROOF: it's a rectangle 2 3/4" x 4 1/4".

Preheat oven to 350 degrees. On a flour-dusted cookie sheet or the back of one jelly roll pan, roll out one ball of dough to 1/8"-1/4" thick. For each house cut one base, two sides, two front/back pieces, and two roof pieces. Lay out the cardboard patterns on the dough, leaving 1 1/2" between them. The layout will depend on the size of your cookie sheet and how many houses you are making. Use a sharp knife to cut around each template, removing excess dough as you cut. Wipe the knife frequently. Repeat the rolling and cutting process to make the remaining pieces. If you want some small trees in front of your house, make them using a cookie cutter.

Bake both sheets of cookies at the same time, for 10-15 minutes removing pieces when they are done (preferable to overbake than underbake since we need firm cookies). The cookies may brown, but this is O.K. Transfer immediately to a wire rack to cool completely.

Decorate the pieces before assembling the houses. You can do this many ways. Mostly use your imagination. Frost or pipe/apply candies to the "wet" icing. To "sugar-coat" areas, brush on egg-wash (being careful not to touch any piping or decorations); then sprinkle immediately with colored sugar. Tap gently to shake off excess sugar. Set aside to dry for half an hour.

Next to assemble houses. Use the #7 icing tip . Pipe a thick line of icing along edges to be put together and "glue" the houses together and on the base. Make sure to do one area at a time and hold until icing sets. Let all set for a few minutes. When icing is firm, do any finishing touches. MAKES THREE COOKIE HOUSES WITH BASES

PEANUT BUTTER REINDEER

--COOKIES--

- 1 pk DUNCAN HINES Peanut Butter
 - Cookie Mix
- 1 Egg
- 2 t All-purpose flour

-----ASSORTED DECORATIONS-----

- Miniature semi-sweet
 - chocolate chips
- Vanilla milk chips
- Candy-coated semi-sweet
 - chocolate chips
- Colored sprinkles

1. FOR COOKIES, combine cookie mix, contents of peanut butter packet from Mix and egg in large bowl. Stir until thoroughly blended. Form dough into ball. Place flour in jumbo (15x13") resealable plastic bag. Place ball of dough in bag. Shake to coat with flour. Place dough in center of bag (do not seal). Roll dough with rolling pin out to edges of bag. Slide bag onto baking sheet. Chill in refrigerator at least 1 hour.

2. Preheat oven to 375°F. Use scissors to cut bag down center and across ends. Turn plastic back to uncover dough. Dip reindeer cookie cutter in flour. Cut dough with reindeer cookie cutter. Dip cookie cutter in flour after each cut. Transfer cut-out cookies to ungreased baking sheets using floured pancake turner. Decorate each reindeer as desired. Bake at 375°F.

for 5-7 minutes or until set but not browned. Cool 2 minutes on baking sheets. Remove to cooling racks. Cool completely. Store between layers of waxed paper in airtight container.

Makes about 2 dozen cookies.

TIP: Reroll dough by folding plastic back over dough.

Traditional Decorated Christmas Cookies

----COOKIE

3/4 c Butter, unsalted; softened
1/2 c Sugar
1 Egg
1 tb Lemon peel; finely grated
1 ts Vanilla
1/4 ts Salt
2 1/4 c Flour, all purpose; unsifted
1 tb Water; (use 2 if req'd)

----ICING

3 Egg whites
1 lb Sugar, powdered
2 ts Water; (use 3 if req'd)
Food colors, sprinkles, etc

Beat together butter and sugar in small bowl with electric mixer until light and fluffy. Beat in egg, lemon peel, vanilla and salt. Gradually beat in flour until thoroughly incorporated. Add water, a few drops at a time, only until dough starts to come away from side of bowl. Wrap dough in plastic wrap. Refrigerate until firm, about 2 hours.

Preheat oven to 350°F. Lightly grease 4 cookie sheets. On lightly floured surface, roll out dough to 1/8" thickness. Cut out various shapes using cookie cutters or homemade cardboard patterns, or freehand. Reroll scraps and cut out. Make small holes with wooden pick if planning to hang cookies. Bake for 12 to 15 minutes or until

beginning to brown around edges. Remove cookies to wire rack to cool before decorating.

Prepare icing: Beat egg whites in small bowl with electric mixer until foamy. Slowly beat in the powdered sugar. Continue to beat until thick and creamy. Add just enough water to get a good spreading consistency. Tint with food coloring, if you wish. Spread evenly over cookies. Decorate with glitter, sprinkles, dragees and cinnamon red hots, if desired.

QUICK CHRISTMAS TREE BREAD

2/3 cup milk
1/2 cup granulated sugar
1 large egg, yolk and white separated
3/4 cup (4 ounces) diced dried fruit mix
(or make your own, mixing raisins, currants, snipped dried apricots, apples, prunes-whatever's on hand)
2 1/2 cups all-purpose flour
1 tablespoon baking powder
1 1/2 teaspoons pumpkin pie spice or ground cinnamon, or 3/4 teaspoon ground cinnamon, and 3/4 teaspoon ground cloves
1/2 teaspoon salt
8 tablespoons (1 stick) cold, unsalted butter, cut into small pieces
Granulated sugar or homemade vanilla pearl

Check to see that one rack is in bottom third of oven and heat oven to 425 degrees F. Measure milk in a 2-cup measure, add sugar and egg yolk, stir to mix well. Stir in dried fruit. Let stand until ready to use.

Put flour, baking powder, spice, and salt into a large bowl, stir to mix well. Add butter and cut in with pastry blender or rub in with fingers, until mixture looks like fine granules.

Stir milk mixture and pour over flour mixture. Stir with a fork until a soft dough forms. Turn out dough onto a lightly floured surface and give 10 kneads. (If very sticky, let stand 3 or 4 minutes or add a little more flour.) Cut off about one-fourth of the dough. Put remaining dough on an ungreased cookie sheet at least 16 inches long. Using both rolling pin and fingers, pat and roll dough into a flat triangle about 12 inches long

and 9 inches wide across the bottom. With scissors, make about ten diagonal cuts down each long side of the triangle, cutting to within about 1 inch of the center.

Shape a small piece of reserved dough into a trunk at bottom of tree and remaining dough into a "pot." Dough may now be covered with plastic wrap and refrigerated for a couple of hours or frozen for up to 2 weeks.

Bake tree 10 minutes. Beat egg white with a fork until broken up. Brush over hot bread, sprinkle with sugar. Bake 5 to 8 minutes longer, until light brown. With two spatulas, carefully transfer tree to a wire rack. If possible, cool at least 2 hours before serving. Let guests break off small pieces. 10 to 12 small servings

RUDOLPH'S ANTLERS

1	c	Semi-sweet choc. chips
1/2	c	Butterscotch chips
3	oz	Can chow mein noodles
12		Maraschino cherries, halved

Melt chocolate and butterscotch pieces together in a medium saucepan over low heat, stirring occasionally. Remove the pan from heat. Stir in chow mein noodles. Using two teaspoons, on a waxed paper-lined cookie sheet, shape about 1 T of the mixture in a v-shaped cookie about 2" wide to resemble antlers. Press a cherry half securely in the center of each. Repeat for remaining cookies. Chill cookies on the cookie sheet in the refrigerator for 1 to 2 hours or till cookies are firm. Store the antlers in the refrigerator in a covered container up to 5 days

HOLIDAY FRUIT BARS

1 1/3 c Unbleached Flour; Sifted
3/4 ts Baking Powder
1/4 ts Salt
1/2 c Brown Sugar; Firmly Packed
1/2 c Butter Or Regular Margarine
2 tb Water
3 Eggs; Lg
1/4 c Brown Sugar; Firmly Packed
1/4 c Butter Or Margarine; Melted
1/2 c Raisins
1/2 c Golden Raisins
2 tb Red Candied Cherries; Chopped
2 ts Lemon Rind; Grated
1/8 ts Allspice; Ground
1/8 ts Cinnamon; Ground

Stir the flour, baking powder, and salt together in a mixing bowl. Mix in the 1/2 c brown sugar and then cut in the 1/2 c butter with a pastry blender or two knives until the mixture is crumbly. Stir in the water and press the mixture into the bottom of a 13 X 9 X 2-inch baking pan. Bake in a preheated 350 degree F. oven for 15 minutes or until golden brown. Meanwhile beat the eggs in a bowl until well blended, using an electric mixer at medium speed. Beat in the 1/4 cup of brown sugar and 1/4 cup of melted butter and blend well. Stir in the raisins, both kinds, the candied cherries, lemon rind, and spices. Spread the mixture over the baked crust. Bake in the 350 degree F. oven for 15 more minutes. Cool in the pan on a wire rack and when cool cut into 24 (2 X 1 1/2-inch) bars. Makes

24 bars.

CHOCOLATE CHIP COOKIES MAKES ABOUT 6 DOZEN COOKIES

I guess everyone has their favorite chocolate chip cookie recipe. Until several years ago, I had mine. Since then, it has changed at least two times. As higher quality chocolates become available in the local stores, I try them and they really are better than those we were raised on. My current favorite is Ghirardelli. Toasting the walnuts also adds flavor. Toast 1-1/2 cups walnut halves or pieces on a baking sheet in a 350° F oven for about 7 minutes, being very careful not to let them burn, and then chop. You should end up with 1 cup chopped nuts.

INGREDIENTS

2-1/4 cups all purpose flour
1 teaspoon baking soda
1/2 teaspoon salt
1 cup (2 sticks) unsalted butter, softened
3/4 cup sugar
3/4 cup brown sugar
2 teaspoons vanilla extract
2 large eggs
1 bag (11 to 12 ounces) semi-sweet chocolate chips, preferably Ghirardelli double chocolate chips
1 cup chopped toasted walnuts

Preheat oven to 375° F. Combine flour, baking soda and salt; set aside. Combine butter, sugar, brown sugar and vanilla; beat until creamy. Add eggs and beat until well combined. Gradually add flour mixture. Stir in chocolate chips and nuts. Drop by teaspoons onto ungreased cookie sheets. Bake 8-10 minutes.

PAN COOKIE VARIATION

Prepare dough as directed above. Spread into greased 15-1/2 x 10-1/2 x 1-

inch baking pan. Bake at 375° for 20-25 minutes. Cool; cut into squares

CRESCENT COOKIES

MAKES APPROXIMATELY 4 DOZEN SMALL COOKIES

You have had cookies similar to these before, usually in the shape of balls. I have only once tasted any as good as this recipe. I believe that the unsalted butter, the unbleached flour and the amount of sugar make the difference, so I strongly suggest following the ingredient list for the recipe exactly as is. As for the shape, you may use the same amount of dough and shape into balls so that they don't break quite so easily.

INGREDIENTS

1/2 pound unsalted butter, softened

5 tablespoons sugar

2 teaspoons vanilla

1 tablespoon water

2 cups unbleached flour

1/2 teaspoon salt

2 cups chopped pecans

Sifted confectioner's sugar

Preheat oven to 325° F. Cream butter; add sugar, vanilla and water. Sift together the flour and salt; stir into mixture until well mixed. Add pecans and mix thoroughly. Using portions the size of a walnut, roll into crescent shapes. Place on ungreased cookie sheets. Bake for approximately 15 minutes. Cool slightly. Roll in confectioner's sugar while still warm.

OLD-FASHIONED PEANUT BUTTER COOKIES
MAKES 4-5 DOZEN

These are peanut butter cookies the way Mom used to make them, with the crisscross pattern on the top. They are simple and delicious.

INGREDIENTS

1/2 cup (1 stick) unsalted butter, softened
1/2 cup dark brown sugar, packed
Scant 1/2 cup granulated sugar
1 cup peanut butter, smooth or chunky
1 egg
1-1/2 cups sifted flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla

Preheat oven to 350° F. Cream together the butter, brown and granulated sugars. Add the peanut butter and egg; beat well. In a small bowl, combine the sifted flour, salt and baking soda. Stir with whisk to combine. Gradually stir into butter mixture, stirring well after each addition to blend. Add vanilla and beat well.

Roll dough into 1-inch balls and place on greased cookie sheet about 2-inches apart. Flatten each ball with a fork in a crisscross pattern. Bake for 10-12 minutes or until slightly browned around the edges.

Notes: When using peanut butter in baking, always use regular jarred peanut butter and not homemade unless specifically called for in the recipe. I usually use a low-sodium and/or low-sugar variety. You can use anywhere from 3/4 to 1 cup of granulated sugar, depending on desired sweetness. For an added effect, dip the fork into extra granulated sugar before making the crisscross pattern.

GRANDMOM WEBER'S HEAVY COOKIES

INGREDIENTS

3/4 pound (3 sticks) butter, softened
2-1/4 cups sugar
1 egg
1 teaspoon nutmeg
1/2 teaspoon baking soda
1 cup milk
8 cups, more or less, all-purpose unbleached flour

Cream the butter and sugar. Add the egg and beat well. Beat in the nutmeg. Dissolve the baking soda in the milk. Add to creamed mixture, alternating with flour. (Start with less flour and gradually add more until dough is the consistency for rolling.) Chill dough in several batches. When well chilled, remove from refrigerator, one batch at a time. Dough may need to soften slightly before rolling. Roll to thickness of about 1/4-inch. Cut out with large cookie cutters. Place on greased cookie sheets. Bake at 375° F for approximately 10 minutes. Remove from cookie sheets and cool. (Cookies will be somewhat tough. If too tough, you added too much flour.) Store in airtight containers. Cookies are best if allowed to set several days before serving.

CHOCOLATE CREAM DROPS

INGREDIENTS

1/2 cup unsalted butter, softened
1/2 cup shortening
1 3-ounce package cream cheese, softened
1-1/2 cups sugar
1 egg, well beaten
2 tablespoons milk
1/2 teaspoon vanilla
2 ounces unsweetened chocolate, melted
2-1/4 cups all purpose flour
1/2 teaspoon salt
1/2 cup chopped walnuts

Preheat oven to 350° F. Thoroughly cream together the butter, shortening, cream cheese and sugar. Add egg, milk and vanilla; beat well. Stir in cooled chocolate. Sift together the flour and salt. Add to batter; blend well. Stir in nuts. Drop by teaspoons onto greased cookie sheets. Bake approximately 10 minutes.

LEMON BARS

INGREDIENTS

CRUST

1 cup (2 sticks) unsalted butter, room temperature

1/2 cup confectioner's sugar

2 cups all purpose flour

LEMON TOPPING

4 large eggs

2 cups sugar

Dash salt

Lemon juice with pulp to equal 4 tablespoons (see note below)

For Crust: Preheat oven to 350° F. In a medium bowl, mix the butter, confectioner's sugar and flour with your hands just until blended, similar to a pie crust dough. Pat into an ungreased 13x9x2-inch baking pan. Bake for 15 minutes. Remove from oven and cool almost completely before adding topping.

For Lemon Topping: Mix together the eggs, sugar, salt, and lemon juice. Beat with spoon or whisk until well blended and the sugar is dissolved. Pour over partially cooled crust. Return to oven and bake 20 minutes or until top is set. Cool on rack. Cut into bars. Store in refrigerator.

Note: It is important that you measure the lemon juice with the pulp added, not before you add the pulp. Generally speaking, the amount of pulp that naturally comes out of the lemon when it is reamed is sufficient. Don't forget to remove the seeds.

SWISS ALMOND COOKIES

INGREDIENTS

3/4 cup unsalted butter, softened
1 cup sugar
2 eggs
1 egg yolk
1 tablespoon rosewater
1 teaspoon cinnamon
1/2 teaspoon salt
2-1/2 cups sifted unbleached all-purpose flour
8 ounces slivered almonds, chopped
1 egg white, slightly beaten
1 tablespoon sugar

Cream butter and sugar in medium bowl. Beat in 2 eggs and 1 egg yolk, one at a time. Add rosewater, cinnamon and salt; beat well. Gradually stir in flour, blending well to make a stiff dough. Blend in 4 ounces of the chopped almonds, reserving the other for the top. Cover dough; chill for 2 hours.

Preheat oven to 375° F. Divide chilled dough into 4 pieces. Roll each piece into a rope 10-inches long; flatten slightly. Place ropes next to each other on work surface. Brush tops with egg white. Mix reserved almonds with 1 tablespoon sugar. Sprinkle over dough. Transfer ropes to lightly greased cookie sheets and place 3-inches apart. Bake for 10 minutes or until golden brown. Remove from oven. Cut each rope on the diagonal into 1-inch pieces. Remove from cookie sheets to wire rack and cool completely.

SCOTT SHORTBREAD

INGREDIENTS

1 cup unsalted butter, softened

1/2 cup sugar

2-1/2 cups sifted flour

Cream butter and sugar until fluffy. Add flour and mix thoroughly with hands. Chill dough. To bake, preheat oven to 300° F. Roll out dough 1/3 to 1/2-inch thick. Cut into fancy shapes with small cookie cutters. Place on ungreased cookie sheet. Bake for 15-20 minutes. The tops do not brown and the size does not change. Store in airtight container. The buttery flavor intensifies after about 2 days.

MINIATURE PARTY CUPCAKES

INGREDIENTS

CUPCAKE

1-1/2 cups unbleached all-purpose flour
1 cup sugar
1/3 cup unsweetened cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup cold water
1/2 cup vegetable oil
1 tablespoon cider vinegar
1 tablespoon vanilla

CREAM CHEESE FILLING

8 ounces cream cheese, softened
1 egg
1/3 cup sugar
Dash of salt
6 ounces semisweet chocolate chips
Miniature muffin tins
Miniature muffin cups

Preheat oven to 350° F. Combine all the ingredients for the cupcakes in large bowl. Mix with electric mixer until well blended.

Combine the cream cheese, egg, sugar and salt. Beat until creamy. Add the chocolate chips.

Fill muffin cups 1/2 full with cupcake batter. Put 1 teaspoon cream cheese filling on top, making certain that each spoonful has a couple chocolate chips. Bake for 13-15 minutes. Remove from oven; cool slightly on racks. Remove cupcakes from tins. Cool completely before serving.

CHOCOLATE THUMBPRINTS

INGREDIENTS

1/2 cup unsalted butter, softened
1/2 teaspoon salt
1 teaspoon vanilla
1/2 cup brown sugar
1-1/2 cups sifted unbleached flour
2 tablespoons milk
1/4 cup semi-sweet chocolate pieces, finely chopped
Chocolate filling (recipe below)

Preheat oven to 375° F. Cream butter with salt and vanilla until fluffy. Gradually add brown sugar. Blend in flour, milk and chocolate. Shape dough into 1-inch balls. Place on ungreased cookie sheet about 1-inch apart. Make depression with thumb in center of each cookie. Bake 8-10 minutes. Roll in confectioner's sugar while still warm. Cool completely. Fill depression with chocolate filling. Allow filling to set completely before storing cookies.

CHOCOLATE FILLING

3/4 cup semi-sweet chocolate pieces
1 tablespoon butter
2 tablespoons light corn syrup
1 tablespoon water
1 teaspoon vanilla

Melt the chocolate and butter in a saucepan over hot water (or melt in microwave). Stir to blend. Cool slightly. Blend in corn syrup, water and vanilla. Fill cookies before chocolate cools and sets. (Extra filling may be refrigerated and used later, heated in microwave until soft, as a yummy chocolate sauce over ice cream or cake.)

GLAZED APPLE COOKIES

INGREDIENTS

COOKIE

2 cups sifted unbleached flour
1 teaspoon baking soda
1/2 cup shortening
1-1/3 cups brown sugar
1/2 teaspoon salt
1 teaspoon cinnamon
1 teaspoon ground cloves
1/2 teaspoon nutmeg
1 egg, unbeaten
1 cup chopped walnuts
1 cup finely chopped unpared tart apples
1 cup raisins, chopped (optional)
1/4 cup apple juice or milk

VANILLA GLAZE

1-1/2 cups confectioner's sugar
1 tablespoon butter, softened
1/4 teaspoon vanilla
1/8 teaspoon salt
2-1/2 tablespoons light cream

Preheat oven to 375° F. Sift together flour and baking soda. Mix shortening, brown sugar, salt, cinnamon, cloves, nutmeg and egg until well blended. Stir in half of flour mixture. Add nuts, apples and raisins. Blend in apple juice, then remaining flour mixture. Drop by tablespoons, 2-inches apart, onto greased cookie sheets. Bake approximately 12 minutes.

Meanwhile, make vanilla glaze. Mix together all ingredients until well blended. Spread thinly over hot cookies.

ALBANY COOKIES

INGREDIENTS

3/4 pound unsalted butter, softened

3 eggs, beaten

1 pound confectioner's sugar

2 cups all purpose flour

Dash of salt

Walnuts, pecans or almonds

Colored sugar or sprinkles

Cream butter. Add eggs; mix well. Add remaining ingredients and mix thoroughly. Chill dough overnight.

Preheat oven to 350° F. Drop dough by 1/2 tablespoons onto ungreased cookie sheet. Place nut or sprinkle colored sugar on top. Bake until brown around the edges, about 7 minutes. Cool on cookie sheet about 2 minutes before removing.

BIRD'S NEST COOKIES

INGREDIENTS

1 cup unsalted butter, softened
1/2 cup brown sugar
2 egg yolks, unbeaten
1/2 teaspoon vanilla
1/4 teaspoon salt
2 cups sifted unbleached flour
2 egg whites, unbeaten
1-1/4 cups finely chopped walnuts or pecans
Jam or jelly

Preheat oven to 350° F. Cream butter until fluffy. Gradually add brown sugar and mix until well blended. Add egg yolks; mix well. Blend in vanilla, salt and flour. Shape into 1-inch balls. Dip each ball in egg whites, then roll in chopped nuts. Place on ungreased cookie sheet about 1-inch apart. Bake for 5 minutes. Quickly make a depression in center of each cookie with thumb. Bake 6 minutes longer. Cool. Fill depression with jam.

MRS. RICKERT'S CRUMB CAKE

INGREDIENTS

1 cup butter
4 cups all purpose flour
1/4 teaspoon salt
2 cups sugar
4 teaspoons baking powder
2 eggs
1 cup milk

Preheat oven to 350° F. Grease four 6-inch pie pans. Combine the butter, flour, sugar, salt and baking powder. Mix with your hands to form crumbs. Take out just enough for crumbs on top of cakes, about 3/4 cup. Set aside. To the remaining crumbs add the eggs and milk; beat well. Divide batter evenly among prepared cake pans. Sprinkle with crumbs. Bake for 35-40 minutes or until cake tester inserted in center comes out clean. Remove from oven and set on racks to cool slightly, then remove cakes from pans and cool completely.

Old-Fashioned Fudge

2 cups sugar
2/3 cup milk
2 ounces unsweetened chocolate or 1/3 cup cocoa
2 tablespoons corn syrup
1/4 teaspoon salt
2 tablespoons butter or margarine
1 teaspoon vanilla
1/2 cup coarsely chopped nuts

Preparation Instructions:

Butter loaf pan, 9x5x3 inches. In 2 quart saucepan, mix sugar, milk, chocolate, corn syrup and salt. Cook over medium heat, stirring constantly, until chocolate is melted and sugar is dissolved.

Cook, stirring occasionally, to 234 degrees on candy thermometer (or until small amount of mixture dropped into very cold water forms a soft ball which flattens when removed from water.)

Remove from heat; add butter. Cool mixture to 120 degrees without stirring. (Bottom of pan will be lukewarm.) Add vanilla; beat vigorously 5 to 10 minutes with wooden spoon, until candy is thick and no longer glossy. (Mixture will hold its shape when dropped from spoon.)

Quickly stir in nuts. Spread mixture evenly in pan. Cool until firm. Cut into 1 inch squares. 32 squares.

Pecan Rolls: Do not butter pan; substitute 1 cup brown sugar (packed) for 1 cup of the granulated sugar and omit chocolate. Shape candy into 12 inch roll; roll in 1/2 cup finely chopped pecans. Wrap; chill until firm. Cut into 1/4 inch slices. 48 slices.

Rich Chocolate Fudge

4 cups sugar
1/2 cup Land O Lakes butter
12 ounce can evaporated milk
12 ounce package (2 cups) semi-sweet real chocolate chips
12 ounces sweet baking chocolate
7 ounce jar marshmallow cream
2 teaspoons vanilla
Macadamia Nut:
1 1/4 cups coarsely chopped macadamia nuts
Rocky Road:
1 1/4 cups coarsely chopped walnuts, toasted
30 (3 cups) marshmallows, cut into quarters
Apricot:
1 1/4 cups coarsely chopped dried apricots

Preparation Tips:

In 4 quart saucepan combine sugar, butter and evaporated milk. Cook over medium-high heat, stirring occasionally, until mixture comes to a full boil, 10 to 14 minutes. Reduce heat to medium; boil, stirring constantly, until candy thermometer reaches 228 degrees or small amount of mixture dropped into ice water forms a 2 inch soft thread, 6 to 7 minutes. Remove from heat, gradually stir in chocolate chips and chocolate until melted. stir in marshmallow cream and vanilla until well blended.

For Macadamia Nut Fudge, stir in 1 cup nuts. Spread into buttered 13x9 inch pan. Sprinkle with remaining 1/4 cup nuts.

For Rock Road Fudge, stir in 1 cup nuts, then stir in marshmallows, leaving marbled affect. Spread into buttered 13x9 inch pan. Sprinkle with remaining 1/4 cup nuts.

For Apricot Fudge, stir in apricots. Spread into buttered 13x9 inch pan.

Cool completely at room temperature. Cut into 1 inch squares. Store covered in cool place. Makes about 9 to 10 dozen pieces.

Fabulously Flawless Fudge

8 squares Baker's Sweet Chocolate
2/3 cup sweetened condensed milk
1 teaspoon vanilla
chopped nuts (optional)

Preparation Tips:

Melt chocolate with milk over hot water. Blend in vanilla; mix well. Add chopped nuts, if desired. Spread in waxed paper-lined 8 x 4 inch or 9 x 5 inch loaf pan. Chill until firm. Makes 32 candies

Chocolate Coconut Candies

3/4 cup mashed potatoes

16 ounce package confectioners' sugar
4 cups flaked coconut
1 teaspoon almond extract
Chocolate Coating:
2 tablespoons soft butter or margarine
2 tablespoons corn syrup
3 tablespoons water
1 package Betty Crocker chocolate fudge frosting mix

Preparation Instructions:

Mix all ingredients except Chocolate Coating. Drop mixture by heaping teaspoonfuls onto waxed paper. Roll into balls; chill 1/2 to 1 hour or until firm. If mixture is too soft to form balls, chill before shaping.

Prepare Chocolate Coating. Using tongs or forks, dip balls in coating, turning to coat evenly. (Keep coating over hot water while dipping balls.) Remove balls from coating and place on waxed paper or wire rack. Chill until firm. About 5 dozen candies.

*If instant mashed potatoes are used, prepare as directed on package for 2 servings; measure 3/4 cup.

Chocolate Coating: In top of double boiler, mix butter, corn syrup and water. Stir in frosting mix (dry) until smooth. Heat over rapidly boiling water 5 minutes, stirring occasionally

No-Cook Divinity

1 package Betty Crocker Fluffy White Frosting Mix
1/3 cup light corn syrup

1 teaspoon vanilla
1/2 cup boiling water
1 package (16 ounces) confectioner's sugar
1 cup chopped nuts

Preparation Tips:

In small mixer bowl, combine frosting mix (dry), corn syrup, vanilla and boiling water. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed, gradually blend in sugar. Stir in nuts.

Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over; dry at least 12 hours. Store candy in airtight container. Makes 5 to 6 dozen candies.

Peppy Mints: Substitute 1/2 teaspoon peppermint extract for the vanilla and 1 cup crushed peppermint candy for the nuts. If you wish, tint with few drops green food color.

Spanish Crunch: Substitute dark corn syrup for the light and salted shelled Spanish peanuts for the nuts.

Candied Cherry Delights: Substitute 1 teaspoon almond extract for the vanilla and 1 cup chopped candied cherries for the nuts. If you wish, tint with few drops red food color

Jolly Peanut Butter Gingerbread Cookies

1 2/3 cups (10-ounce package) Reese's Peanut Butter Chips
3/4 cup (1 1/2 sticks) butter or margarine, softened
1 cup packed light brown sugar

1 cup dark corn syrup
2 eggs
5 cups all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon salt

Preparation Tips:

1. Place peanut butter chips in small microwave-safe bowl. Microwave at HIGH (100%) 1 to 2 minutes or until chips are melted when stirred. In large bowl, beat melted peanut butter chips and butter until well blended. Add brown sugar, corn syrup and eggs; beat until light and fluffy. Stir together flour, baking soda, cinnamon, ginger and salt. Add half of flour mixture to butter mixture; beat on low speed of electric mixer until smooth. With wooden spoon, stir in remaining flour mixture until well blended. Divide into thirds; wrap each in plastic wrap. Refrigerate at least 1 hour or until dough is firm enough to roll.
 2. Heat oven to 325 degrees.
 3. Roll 1 dough portion at a time to 1/8-inch thickness on lightly floured surface; with floured cookie cutters, cut into holiday shapes. Place on ungreased cookie sheet.
 4. Bake 10 to 12 minutes or until set and lightly browned. Cool slightly; remove from cookie sheet to wire rack. Cool completely. Frost and decorate as desired.
- Makes about 6 dozen cookies.

Oatmeal Raisin Cookies

3/4 cup all purpose flour
3/4 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon ground cinnamon

3/4 cup butter or margarine, softened
3/4 cup granulated sugar
3/4 cup packed light brown sugar
1 egg
1 tablespoon water
3 teaspoons vanilla, divided
3 cups uncooked quick-cooking or old-fashioned oats
1 cup raisins
1/2 cup powdered sugar
1 tablespoon milk

Preparation Instructions:

Preheat oven to 375 degrees. Grease cookie sheets; set aside. combine flour, salt, baking soda and cinnamon in small bowl.

Beat butter, granulated sugar and brown sugar in large bowl with electric mixer at medium speed until light and fluffy. Add egg, water and 2 teaspoons vanilla; beat well. Add flour mixture; beat at low speed just until blended. Stir in oats with spoon. Stir in raisins.

Drop tablespoonfuls of dough 2 inches apart onto prepared cookie sheets.

Bake 10 to 11 minutes or until edges are golden brown. Let cookies stand 2 minutes on cookie sheets; transfer to wire racks to cool completely.

For glaze, stir powdered sugar and milk and remaining 1 teaspoon vanilla in small bowl until smooth. Drizzle over cookies with fork or spoon. Store cookies tightly covered at room temperature or freeze up to 3 months. Makes about 48 cookies.

Santa's Whiskers

3/4 cup margarine or butter
2 cups all-purpose flour
3/4 cup sugar
1 tablespoon milk
1 teaspoon vanilla

3/4 cup finely chopped candied red or green cherries
1/3 cup finely chopped pecans
3/4 cup coconut

Preparation Tips:

Beat margarine with an electric mixer on medium to high speed for 30 seconds. Add about half of the flour, the sugar, milk, and vanilla. Beat till thoroughly combined. Stir in remaining flour. Stir in cherries and pecans. Shape into two 8-inch rolls. Roll in coconut. Wrap in waxed paper; chill 2 to 24 hours. Cut into 1/4-inch slices. Place on an ungreased cookie sheet. Bake in a 375 degrees oven 10 to 12 minutes or till edges are golden. Cool cookies on a wire rack. Makes about 60 cookies.

The coconut on the edges forms the whiskers

MOLASSES COOKIES

3/4 c Sugar
3/4 c Shortening
3/4 c Molasses
3 ts Baking Soda
2 ea Eggs
3 c Flour

2 tb Warm water
2 ts Ginger
2 ts Cream of tartar
1 x Salt as desired

Put baking soda in molasses and beat until it foams.
Mix all the ingredients well and let stand overnight.
Rollout and bake at 350 for 12 to 15 minutes.
This recipe is from my Barbour's New Brunswick
Cookbook.

Molasses Sugar Cookies

3/4 c Shortening; combination of
Margarine and crisco works best
1 c Sugar
1/4 c Molasses
1 Egg
2 c Flour
2 ts Baking soda

1 ts Cinnamon
1/2 ts Ground cloves
1/2 ts Ginger
1/2 ts Salt

Preheat oven to 375. Grease cookie sheets. Cream together shortening and sugar. Add molasses and egg. Add dry ingredients and mix well. Roll dough into 1" balls and roll in sugar. Once they are on the cookie sheet, make an imprint in each with your thumb and add a bit more sugar in the thumbprint. Bake for 8-10 minutes.

MOLDED CHRISTMAS COOKIES

4 lg Eggs
2 c Sugar
1 t Anise Extract
4 1/2 c Cake Flour, Sifted

NOTE: These cookies are made with a special rolling pin or cookie cutters.

~----- Beat eggs until very light and fluffy. Gradually add sugar; beat for 15 minutes. DO NOT underbeat. Fold in anise extract and flour. Roll dough 3/8-inch thick. Thoroughly flour springerle mold or rolling pin. Press molds firmly to dough. Cut cookies apart and place on greased and floured cookie sheet. Let dry overnight at room temperature, covered with paper towels, or uncovered. Preheat oven to 375 degrees F. Place cookies in oven and immediately reduce temperature to 300 degrees F. Bake for 15 minutes. Cookies should not brown. Store cookies 2 to 3 weeks to mellow flavor. These cookies are very hard and may be used for dunking in coffee, tee or cocoa. For Christmas, paint designs with egg yolk colored with food coloring. Makes 6 dozen.

Alsatian Christmas Cookies

1 1/3 c Flour
1 c Almonds, ground; toasted
2 ts Cinnamon
1/3 ts Salt
3/4 c Butter; softened
1 ts Vanilla
1/4 c Orange peel candied; minced
1 Egg white beaten w/2 tsp
Water for glaze

Colored icings; colored
Sugar for decorating

Beat together butter, sugar and vanilla until light and fluffy. Stir in flour, almonds, cinnamon and salt, blend well. Stir in orange peel. Wrap dough in plastic and refrigerate 2 hours. Preheat oven to 375. Roll out dough 1/4" thick and cut shapes with Christmas cookie cutters. If not using icing, decorate with colored sugar or gragees before baking. Bake 9-12 minutes or until golden brown. Decorate with icing, colored sugars, dragees, etc. Store airtight at room temp one week, freeze longer.

AUNTIE VAN'S CHRISTMAS COOKIES

2 c Granulated sugar
1 c Butter, softened
2 Eggs
1 t Vanilla
5 c All-purpose flour
1 t Baking soda
1 c Sour cream

-----COFFEE FROSTING-----

1 T Instant coffee granules

1 T Hot water
6 T Butter, softened
1 t Vanilla
3 c Sifted powdered sugar
1/3 c Whipping cream

Beat granulated sugar and 1 cup butter in large bowl until light and fluffy. Blend in eggs and 1 teaspoon vanilla. Combine flour and baking soda; add alternately with sour cream, mixing well after each addition. Refrigerate 6 hours or overnight. Divide dough into 4 pieces. Roll out 1 piece on lightly floured surface to 1/8" thickness (keep remaining dough refrigerated). Cut into desired shapes; place on ungreased cookie sheets. Bake at 375 for 10-12 minutes or until bottoms are golden brown. Repeat with remaining dough. Cool completely. Frost with Coffee Frosting.

Makes 6 dozen cookies.

COFFEE FROSTING: Dissolve coffee granules in water. Beat 6 tablespoons butter in medium bowl until soft. Stir in coffee mixture and 1 teaspoon vanilla. Add powdered sugar; mix until well combined. Gradually add cream until good spreading consistency.

CHRISTMAS BUTTER COOKIES

1	c	Soft butter (real butter -only)
2	tb	Vanilla
3	c	Flour
2/3	c	Sugar
2		Eggs
1/2	ts	Salt

Cream butter until light and fluffy. Add sugar. Gradually stir in vanilla. Add eggs one at a time, beating after each addition. Blend in flour and salt.

Mix well. Wrap dough and chill for at least 2 hours. Lightly flour a pastry cloth and rolling pin. Roll dough to about 1/8" thickness. Cut into desired shape. Place 1" apart on cookie sheets. Bake at 350°F. for 10 minutes or until lightly brown. Cool, frost and decorate. Makes 5 dozen.

NUTTY PEANUT BRITTLE

1 1/2 c Graham-cracker crumbs
1 c Finely crushed peppermint
-candies or candy canes
6 tb Butter or margarine; melted
1 c Nuts; walnuts, pecans,
-peanuts
-chopped coarse

In bowl mix well crumbs and crushed candies. Add butter and toss until well mixed. Stir in nuts. Spread evenly in greased 15x10" jelly-roll pan and press firmly. Bake in preheated 375°F oven 10 to 12 minutes or until melted and bubbly. Cool completely; break in pieces. Store in open

container. Will keep 2 months. Makes about 1 pound.

Banana Bread

- 1 3/4 c Unbleached flour
- 2 3/4 ts Baking powder
- 1/2 ts Salt
- 1/3 c Shortening
- 2/3 c Sugar
- 2 Eggs
- 4 Bananas
 - very ripe, mashed
- 1/2 c Chopped pecans or walnuts
 - optional

Preheat oven to 350 degrees

Sift together flour, baking powder, and salt. Beat shortening in mixer until creamy. Add sugar and eggs, continue beating at medium speed one minute. Add bananas to egg mixture. Mix until blended. Add flour mixture, beating at low speed only until blended. Turn into buttered loaf pan and bake for 1 hour or until toothpick inserted in center of loaf comes out clean.

Notes: Substitute cream cheese for shortening. For spicy version, add 1/2 tsp cinnamon, 1/4 tsp mace and 1/4 tsp nutmeg to flour mixture.

Christmas Bread

1 c Nonfat milk
1/2 c Sugar
2 pk Yeast
1/2 c Warm water (105-115°F.)
1/2 c Nonfat egg substitute
1 ts Vanilla
1 1/2 ts Salt
6 c Flour
1 Grated lemon zest
1 c Mixed candied fruit
1 c Golden raisins
1 tb Butter, melted
Powdered sugar
Red candied pineapple

Heat milk and sugar in saucepan to scalding, then cool to lukewarm. Combine yeast and warm water in mixing bowl, stirring until yeast is dissolved. Add cooled milk mixture to yeast mixture in mixing bowl. Stir in egg substitute, vanilla and salt. Beat in 3 cups of flour and lemon zest. Beat in remaining flour to make soft dough.

Knead in mixed candied fruit and raisins. Knead about 10 minutes, until smooth and elastic.

Put dough in greased bowl and let rise in warm place until doubled in bulk, about 1 hour. Punch down. Divide dough in half. Roll first half of dough on lightly floured surface into oval about 1/4" thick. Fold in half lengthwise. Place on greased baking sheet. Brush with half of melted butter. Repeat with second half of dough.

Cover loaves and let rise until doubled, about 45 minutes. Bake at 375°F. 25-30 minutes, until golden brown. Let cool to warm. Sprinkle with powdered sugar and decorate with candied pineapple or cherries. Makes 2 loaves, or 16 servings.

Buckeyes

1-1/2 C. peanut butter

2-1/2 C. powdered sugar

1 stick margarine

1 t. vanilla

Smucker's Chocolate Fudge Magic Shell

Mix peanut butter, sugar, margarine and vanilla until semi-dry and crumbly. Shape into bite sized balls. Place balls on wax-papered covered cookie sheet. Freeze 1 hour. Dip into Smucker's Magic Shell, leaving top uncovered to resemble a buckeye. Freeze until serving. Makes 5 dozen.

Chocolate Chip Shortbread

1 cup butter (do not use margarine)
1/2 cup brown sugar, packed
1 teaspoon pure vanilla extract
2 cups all-purpose flour
2 cups semisweet chocolate chips

Preheat oven to 325 degrees.

Measure the butter, sugar, vanilla and flour into large bowl. Work this all together until it forms a ball. (I use my hands.)

Add the chocolate chips. Work well into dough. Roll into balls, about 1 inch in diameter. Place on ungreased cookie sheets. (I use the shiny ones.) Press down with a lightly floured fork. Bake in a preheated oven for 10 to 15 minutes. (In my oven, they take 15 minutes.)

This recipe makes between 5 and 5 1/2 dozen cookies. These cookies freeze well.

Cotton Candy Sugar Cookies

1 cup granulated sugar
1 cup powdered sugar
1 cup butter
1 cup cooking oil
2 eggs
1 teaspoon vanilla
1 teaspoon salt
1 teaspoon cream of tartar
1 teaspoon baking soda
4 1/4 cups all purpose flour
Extra sugar for pressing cookies

Preheat oven to 375 degrees F.

Cream together the granulated sugar, powdered sugar, butter, and cooking oil. Beat in eggs and vanilla.

Add dry ingredients, (the next four ingredients) and mix to incorporate. Roll dough into small balls about the size of a quarter. With a heavy bottomed crystal vase with a decorative bottom, or other cookie press, dip in sugar to coat well. Smash each ball of dough so they are spread out and flat. Leaving an imprint and sugar. Bake in a 375 degree oven for 10 minutes, until the edges just start to turn slightly brown. Do not bake too long. Cool on the baking sheet briefly then transfer to wire rack to cool the rest of the way.

Espresso Chocolate Chip Shortbread

1 cup unsalted butter, softened
3/4 cup light brown sugar
2 T. instant espresso powder, or very finely ground espresso beans
1/2 t. vanilla extract
1/4 t. almond extract
1/4 t. salt
2-1/2 cups all-purpose flour
1 cup semi-sweet chocolate chips
1/2 cup finely chopped pecans, toasted almonds or walnuts

Preheat oven to 350 degrees F.

In a large mixing bowl, cream the butter & sugar until light and fluffy. Add the coffee powder, vanilla & almond extracts.

Add the flour and salt and mix just until the dough holds together.

Add the chocolate chips and the nuts

Turn cookie dough out onto a piece of parchment or wax paper and form a log with the dough approx. 1 1/2 inches thick. You may need to make two logs.

Refrigerate for at least one hour.

Remove from refrigerator, slice into 1/4 inch thick pieces and place on an ungreased cookie sheet.

Bake for approximately 15 - 20 minutes or until the edges begin to brown slightly. Let cool for 15 minutes on the cookie sheets before removing.

Cream butter, sugars and oil. Add eggs and almond extract - mix well. Beat in the baking soda, salt, and cream of tartar. Gradually add the flour and whole wheat flour. Stir in almonds and the M & M's. Shape into 1" balls, roll in sugar. Place on ungreased baking sheets. Flatten with a flat-bottomed glass. Bake in a 350 degree oven for 15 - 18 minutes or until lightly browned and cool on wire racks. about 8 dozen.

Ginger Crackles

3/4 cup vegetable shortening
1 cup sugar
1 egg
1/4 cup molasses
2 cups all-purpose flour
1 t. cinnamon
2 t. baking soda
1/4 t. salt
2 t. ground ginger
1 t. ground cloves
2-4 T. sugar for rolling

Preheat oven to 350 degrees.

Cream together shortening and sugar. Beat in egg and molasses. In a separate bowl, combine all dry ingredients and then add to wet mixture. Shape into 1" balls and roll in sugar. Place 2" apart on greased cookie sheets. Bake for 8-10 minutes. Do not overcook.

Yields 3 1/2 dozen

Grandmother's Tea Cakes

2 C. sugar
3 eggs
1 stick butter, room temp.
1/2 C. plain Crisco
3 T. sweet milk
3 C. all purpose flour
1 t. baking powder
2 t. vanilla

Cream sugar, butter, and shortening together very well. Beat in eggs, one at a time; then add milk. Sift together flour and baking powder; add in two parts, mixing well. Add vanilla and mix well. Chill dough for two hours.

On floured board, and with stockinette cover on rolling pin, roll to 1/4 inch thickness. Cut with cookie cutters. Place cookies on greased cookie sheet and bake at 350 degrees F. for 10-15 minutes, or until cookies are golden brown. Remove to cooling racks and when completely cool, frost with:

Tea Cake Icing

1 large bag powdered sugar
2 t. vanilla
2 T. softened butter
enough milk to bring to right consistency for frosting

Paste food colors

Mix all ingredients in mixer except for paste food colors. When icing can be easily spread with a knife, transfer to small bowls or teacups, dividing evenly. Be sure to leave some plain white icing for accent purposes. Color rest of icing with paste food colors in the desired amounts/hues, stirring with toothpick. Also, it's good to have on hand the following:

Tiny nonpareils
cinnamon red-hots
melted semisweet chocolate for veins, bark, teddy bear fur, etc.
mini chocolate chips for eyes, etc.
colored sugars

These are used for additional decoration for the tea cakes. When iced, store tea cakes between pieces of waxed paper in tightly covered containers.

5-6 dozen, depending upon size cut.

Holiday Cheesecake Bars

2 C. all-purpose flour
2/3 C. packed brown sugar
2/3 C. cold butter (no substitutes)
1C. chopped walnuts

In a bowl, combine flour and brown sugar, cut in butter until mixture resembles coarse crumbs. Stir in walnuts. Reserve 1 cup. Press remaining crumbs onto the bottom of an ungreased 9" x 13" pan. Bake at 350 degrees F. for 12 minutes.

Filling:

2 packages (8 oz.) cream cheese, softened
1/2 C. sugar
2 eggs
1/4 C. milk
2 T. lemon juice
1 t. vanilla extract
Sliced red and green maraschino cherries, optional

In a mixing bowl, beat cream cheese and sugar until light and fluffy. Add

eggs, one at a time, beat well after each addition. Beat in milk, lemon juice and vanilla, pour over crust. Sprinkle with reserved crumbs. Bake 25 - 30 minutes longer or until edges are lightly browned and filling is almost set. Cool in pan on a wire rack. Cut into squares. Garnish with cherries if desired. Store in the refrigerator.

Horns

1/2 pound butter
1/2 pound cream cheese
2 C. flour
1 t. baking powder
dash of salt

Filling

1 cup chopped walnuts
1 t. cinnamon
1 cup sugar
3 t. orange juice

Combine & mix well.

Directions:

Cream Butter & Cream Cheese. Combine dry ingredients & add to creamed mixture, mixing well. Gather into a ball, wrap in wax paper to chill. Roll out dough to 1/8 inch thickness. Cut dough into 3 inch squares. Put a scant teaspoon of filling & roll up from one corner like crescents. Place on

ungreased cookie sheet & Bake at 400 degrees for 20-25 minutes until light & golden. Remove to cooling rack.

Optional: You may roll in powdered sugar when cool. Or just sprinkle a little on top. I do not usually do this but they are delicious either way.

Praline Cookies

Graham crackers (enough to line a 15 x 10" cookie sheet)

1 cup butter

1 cup light brown sugar, packed

1 cup chopped pecans

Line 15 x 10" cookie sheet with whole crackers. Bring butter and sugar to a rolling boil for 2 minutes. Remove from heat, add nuts, and spread over crackers. Bake at 350 degrees for 10 minutes. Cool and cut into 1 inch squares.

Rice Krispies Peanut Butter Bars

1 10.5-ounce bag of miniature marshmallows
1/2 stick margarine
6 cups Rice Krispies
2 tablespoons peanut butter

Grease a 9x13 pan and set aside. In large glass mixing bowl, place 1/2 stick of margarine and marshmallows. Microwave for 3 minutes. Stir well, then add peanut butter stirring constantly. Add rice krispies coating well. Pour mixture into greased pan. Let stand for 10 minutes. Cut into squares

White Christmas

3 cups Rice Krispies (rice bubbles for you Aussies)
1 cup dessicated coconut
3/4 cup powdered milk
1/2 cup powdered sugar
60 g (2 oz) mixed candied fruit, chopped
60 g (2 oz) red and green candied cherries, chopped
1/4 cup raisins
125 g (4.5 oz) white vegetable shortening (Chopha or Crisco)
125 g (4.5 oz) white chocolate chips

Brush a 9 x 13" pan with oil. Line base and sides with paper. Combine Rice Krispies, coconut, powdered milk, powdered sugar, and all fruit in a large bowl. Chop up the shortening, place with the chocolate in the top of a double boiler over simmering water. Stir until mixture is melted and smooth. Combine chocolate and Rice Krispie mixture. Press into the prepared pan and refrigerate until set. Remove from the pan, allow to stand for 10 minutes. Cut into squares with a sharp knife.

Fantasy Fudge

Makes about 36

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 12-oz. (340 g) package semi-sweet chocolate chips
1 7-oz. (198 g) jar Kraft Marshmallow creme
1 cup chopped nuts
1 tablespoon vanilla

Traditional method:

Combine sugar, margarine and milk in heavy 2 1/2 qt. saucepan; bring to full rolling boil, stirring constantly. Continue boiling 5 minutes over medium heat, stirring. Remove from heat, stir in chocolate till melted. Add marshmallow creme, nuts & vanilla beat till blended. Pour into greased 13x9 inch pan. Let cool and serve.

Microwave method:

Microwave margarine in 4-quart microwave-safe bowl on HIGH (100%) 1 minute or until melted. Add sugar and milk; mix well. Microwave on HIGH 5 minutes or until mixture begins to boil, stirring after 3 minutes. Mix well; scrape bowl. Continue microwaving on HIGH 5 1/2 minutes; stir after 3 minutes. Stir in chips until melted. Add remaining ingredients; mix well. Pour into greased 9-inch square pan or 13x9-inch baking pan. Cool at room temperature; cut into squares. Makes 3 pounds.

Pistachio Christmas Ribbon Bars
Makes about 36

1/2 pound butter or margarine, softened
1 cup sugar
1 egg
2 cups flour
1/8 teaspoon salt
1/2-2/3 cup raspberry or strawberry jam
2/3 cup pistachios, chopped

Preheat oven to 325F. Combine butter, sugar and egg; beat until thoroughly blended. Stir in flour and salt. Spread one-half of dough into 9 inch square pan. Bake 10 minutes; remove from oven. Spread jam to within 1/2 inch of edge. Add pistachios to remaining dough. Drop by spoonfuls over jam to cover. Bake 35 minutes until top is golden brown; cool. Cut into squares.

Super Roll Outs

1 cup oleo (margarine)

2 cups sugar

2 eggs

1-1/2 t. vanilla

1 t. lemon juice

3/4 cup sour milk (Can substitute 1 Tablespoon vinegar added to regular milk to make 3/4 cup soured)

1 t. baking soda

1 t. baking powder

little salt 5-1/2 cups flour

Place mixed dough in refrigerator. Dough will be sticky so use lots of flour when rolling out. Place cutouts on lightly greased cookie sheet. Bake at 350 degrees F. for 6 to 8 minutes for a soft cookie or longer if desire a crisper cookie.

Zucchini Cookies

1 C. grated zucchini
1 t. baking soda
1 C. sugar
1/2 C. shortening or Oleo
1 egg. beaten
2 C. flour
1 t. cinnamon
1/2 t. ground cloves
1/2 t. salt
1 C. chopped walnuts
1 C. raisins

Mix together zucchini, baking soda, sugar, shortening and eggs. Sift in flour, cinnamon, cloves and salt. Stir to blend well. Stir in nuts and raisins. Drop by teaspoon on greased cookie sheet. Bake for 12 to 15 minutes in 350 oven.

Makes 3 dozen.

Apple Cinnamon Bread

-----SMALL-----

1/2 cup -- water
2 1/2 tablespoons Apple juice concentrate
1/4 cup Applesauce
1/2 teaspoon Cinnamon
2 teaspoons Sugar -- brown
1/4 teaspoon -- salt
1 cup Flour -- whole wheat
1 1/2 tablespoons Vital gluten -- optional
1 cup Flour -- bread
1 teaspoon Yeast

-----MEDIUM-----

3/4 cup -- water
3 3/4 tablespoons Apple juice cocentrate
1/3 cup Applesauce
3/4 teaspoon Cinnamon
1 tablespoon Sugar -- brown
1/3 teaspoon -- salt
1 1/2 cups Flour -- whole wheat
2 tablespoons Vital gluten -- optional
1 1/2 cups Flour -- bread
1 1/2 teaspoons Yeast

-----LARGE-----

1 cup -- water
5 tablespoons Apple juice concentrate
1/2 cup Applesauce
1 teaspoon Cinnamon
1 1/3 tablespoons Sugar -- brown
1/2 teaspoon -- salt

2 cups Flour -- whole wheat
3 tablespoons Vital gluten
2 cups Flour -- bread
2 teaspoons Yeast

Definitely use the vital gluten as it rises much better. I use frozen apple juice concentrate.

Apple Cranberry Nut Bread

-----INGREDIENTS-----

8 ounces Bread Flour
8 ounces Whole Wheat Flour
1 1/2 teaspoons Salt
2 tablespoons Sugar -- white or brown
1 teaspoon Cinnamon
1 teaspoon Nutmeg
2/3 cup Applesauce
1/2 cup Applejuice
(or Orange Juice)
1/3 cup Dried cranberries
1 ounce Chopped walnuts
1 1/2 teaspoons Yeast

DIRECTIONS:

Add ingredients to baking pan in order given..

Bake on basic/light mode (4 hour).

Drop in cranberries which have been coated with the cinnamon and nutmeg after first knead.

Add yeast to dispenser.

Apple Oatmeal Bread with Raisins

-----1 1/2 POUND LOAF-----

1/2 cup Old-fashioned rolled oats
5/8 cup -Water -- (for Welbilt
add 2 Tb. more water)
1/2 cup Unsweetened applesauce
2 3/4 cups Bread flour
1 1/2 teaspoons Salt
2 tablespoons Brown sugar
1 1/2 tablespoons Nonfat dry milk powder
1 1/2 tablespoons Butter or margarine
1/2 cup Raisins
2 teaspoons Ground cinnamon
2 teaspoons Red Star active dry yeast

1. Place all ingredients in bread pan. Select Light Crust setting, and press Start.
2. After the baking cycle ends, remove bread from pan, place on cake rack, and allow to cool 1 hour before slicing.

Oatmeal, Raisin and Honey Bread

1/2 cup Golden Raisins
2 tablespoons Grated Orange Zest
1 cup Plus 1 tb. Water
1 3/4 cups Whole Wheat Flour
3/4 cup Oat-blend Flour
1/2 cup Rolled Oats
3 tablespoons Dry Milk
1 1/2 teaspoons Sea Salt
1/4 cup Honey
2 tablespoons Canola -- Safflower or Sun-
Flower Oil
4 teaspoons Active Dry Yeast

1. Place the raisins, orange zest, and water in a sm. saucepan and bring to a boil. Remove from heat and set aside to cool. Drain raisins and zest, reserving the liquid.

2. Measure and add the dry ingredients to the pail. Add the reserved liquid, the honey and the yeast.

3. Program for WHOLE WHEAT MODE.

4. At the end of the mixing cycle, just before the kneading begins, add the drained raisins and the orange zest to the dough. Remove and turn out to cool on wire rack.

Chex & Chocolate Party Mix

9 c Chex cereal; any type
2 c Coconut; optional
1 c Peanuts
1 c Brown sugar
1/2 c Butter
1/2 c Corn syrup
1 ts Vanilla
1/2 ts Baking soda
2 c Chocolate chips
1 1/2 c Raisins

Preheat oven to 250 degrees F.. Combine cereal, coconut and peanuts in roasting pan. In small saucepan over medium, heat brown sugar, butter and corn syrup to boiling, stirring. Without stirring, boil 5 minutes. Stir in vanilla and baking soda. Pour over cereal mixture, stir until evenly coated. Bake 1 hour, stirring every 15 minutes. Cool, stirring frequently. Stir in chocolate chips and raisins. Store in airtight container.

APPLE CINNAMON SMOOTHIE

3/4 cup Apple Sugarfree Syrup
1/4 cup Cinnamon Sugarfree Syrup
2 scoops VegeFuel
1 1/2 cups crushed ice
1/4 cup Heavy Cream (optional)

Blend until smooth.

CHRISTMAS SPICED TEA

2	ts	Cinnamon
1	t	Ground cloves
2	c	Sugar
1/2	c	Instant tea w/twist of lemon
18	oz	Jar of Tang Juice Mix

Mix together all the ingredients and store in air-tight container.

ADD 2 HEAPING teaspoons for each mug of boiling water for tea.

